

2008 ARATAS Napa Valley Petite Sirah

Our 1.4 ac. Vineyard planted in 2001 rests in the alluvial fan at 600' elevation at the cooler end of the Napa Valley. Consistent diurnal 30 degree temperature swing allow the sugars to rise and fall dramatically while late lingering fog during the summer months holds the lid on any tendencies to ripen too early in the season. The mild southern end of the valley allows the grapes to relax on the vine late in the season to maximize primary aromatic development. Gravel and clay loam, characteristic of the Oak knoll AVA, impart notes of white pepper, vanilla and the scent of rock baking along a dry riverbed. The use of 30% new French but also Hungarian oak is selected for the exotic spice compounds they contribute to the wine such as cardamom spice and harissa without adding an aggressive nature to the already voluptuous style of Petite Sirah.

"The premier vintage 2008 Aratas makes its debut as an affluent power house embedded with dark fruit reminiscent of blackberry cobbler and a warm blueberry pop tart. After its first breath from the bottle, it reveals the essence of a maraschino cherry left to steep at the bottom of a Manhattan and the aroma of apple wood bacon and bittersweet chocolate.

Aratas is a hearty companion for a marbled rib eye charred with a Montreal rub, buffalo meatloaf with caramelized onions and smoked meats just dripping with BBQ sauce. This Petite Sirah owes its inky extraction to the voluptuous skin to juice ratio granting this wine a plush tannic structure that will soften gracefully for 15-20 years."

Winemaker, Mike Drash

100% Petite Sirah Drink or hold until 2028

15.1% Alcohol

AVA Oak Knoll, alluvial gravel clay loam

Trust Hungarian Oak M+ with toasted heads Francois Frere French Oak, Burgundian Cooperage

Harvest Date: October 8th, 2008

\$42 (750ml) \$100 (1.5L) 393 cases produced

94 Points WINE SPECTATOR San Francisco Chronicle Competition GOLD Medal

www.arataswine.com