



2018 Aratas "Shake Ridge Ranch" Petite Sirah

Aratas Shake Ridge Ranch Petite Sirah is grown on the high ridge lands of the Sierra Foothills. Amador county is known for its hot dry climate but our grower's spectacular ranch was established in 2005 and planted to vine at elevations starting at 1750' and climbing rapidly to over 1800' feet above sea level. Just two small lots (oriented SW and NE) produce a coveted amount of Petite Sirah. Both were obtained through the UC Davis Foundation services by renowned grower, Ann Kraemer and noted for their exceptional clone true to the varietal. At this elevation, the vineyard experience as much as a 50 degree diurnal temperature swing which intensifies the sugars in the fruit then drives the acid when temps drop precipitously fast after sunset.

Vineyard management is extremely laborious as it's unforgiving terrain has dramatic slope ranging 10-28% which sheds rain fall so the roots must dive deep to capture what they can. Each tiny berry hangs rich and concentrated in flavor. As is typical for Ann's flawless style of vineyard management, each row is scrutinized vine by vine then then pruned just at the precipice of bud break. The small berry Petite is oriented NE – SW to safely protect against burn yet maximizes exposure to ripening rays.

The vineyard is Bee Better Certified and sustainably farmed. As veraison commences the vines are fed organic nutrients made from fish emulsion, chicken feathers and other stinky but healthy things. This vintage veraison lagged into August but phenolic development caught up as above average temps nudged them along. Harvest on Shake Ridge Ranch is performed *only at night*, typically just hours before sunrise by the light of headlamps when temps are cool and acid levels are at optimal levels.

In the cellar: Hand harvested October 11, 2023. Hand sorted then Precision Selectiv'Optical Sort, 5 day cold soak, aged 30 mos in 50% New Trust Hungarian Oak, 24 months bottle aged. Bottled unfiltered and unfined on native yeast. Natural Lafitte cork closure

Tasting impressions: Rich and structured, this wine has expressive aromas of current, baked rhubarb pie, black pepper, harissa salumi, black olive and cigar box. The juicy nature on the palate is reminiscent of a baked rhubarb pie and sun ripened raspberries plucked from the vine in the heat of summer. Subtle spice notes of cardamom, clove and mace add a layer of holiday spice on the finish.

"Double Gold" San Francisco Chronicle Competition

"Gold Medal" 94 Pts Sunset Magazine Wine Competition

100% Petite Sirah: Root stock 101-14 / Clone PFS3 / Lots G & B-Lower

Harvest date October 11, 2018

14.9% Alc./Vol.

Winemaker: Matt Sunseri Grower: Ann Kraemer