



# 2006 EOS ESTATE RESERVE PETITE SIRAH

PASO ROBLES · ESTATE BOTTLED

## *Winemaker Comments*

The 2006 vintage was a good balanced growing year with good rain during the previous winter and an extended ripening season. Crop loads were average for crop loads. This enabled the vine to ripen the characters along with the sugar for balance.

## *Wine Notes*

**NOSE:** Blackberry jam, molasses, rounded smoky oak, violets and rose petals provide for a rich, full- bodied nose.

**MOUTH:** Textures of rich tannin explode on the palate with the weight of dark berry fruit.

**FINISH:** A medium length finish of toasted oak, coffee, and chocolate.

## *Food Pairing Recommendations*

Petite Sirah in general is great with anything that walks, crawls, slithers, or flies. In other words wild game. Some of my favorites are grilled elk fillets with a berry chutney sauce, and grilled wild fowl glazed with citrus and Muscat.

## *Technical Notes*

VARIETAL:	.....100% Petite Sirah
HARVEST DATE:	.....10/2006
HARVEST BRIX:	.....24.0°
RESIDUAL SUGAR:	......00%
TOTAL ACIDITY:	......65g/100ml
PH:	.....3.88
FINISHED ALCOHOL:	.....13.5%
BARREL REGIME:	..... Barrel aged for 17.5 Months in 30.8% new French oak, 22% new American oak, 30.8% two-year-old French oak, and 16.4% two-year-old American oak
VINEYARD LOCATION:	.....96.2% Brothers Ranch, 4.8% Arciero Farms



PLEASE ENJOY RESPONSIBLY.