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NOVELLA  
WINERY

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## 2000 PETITE SIRAH

ESTATE BOTTLED, PASO ROBLES

Warm temperatures in the early spring gave the vines a healthy start. The unusually cool summer allowed for long hang-time and development of fruit with intense, complex flavors.

To enhance ripe fruity flavors, we maximized exposure of the ripening bunches in the vineyard to the sunlight using modern canopy management techniques. Restricted crop size and deficit irrigation resulted in intense flavor and body development.

In the cellar, warm fermentation temperature and frequent, gentle cap irrigation resulted in maximum extraction of color, body and flavor without harsh tannins. Barrel aging under temperature and humidity controlled conditions allowed for blossomy bouquet development and velvety tannin structure.

Bright, floral aromas of ripe cherry, blackberry and cassis are enhanced by spicy nuances of pepper and sage. Superbly balanced, this full-bodied wine shows intense flavors of blueberries and mocha, followed by a lengthy, silky-smooth finish.

### RECOMMENDED FOOD PAIRING

Serve this enticing wine with leg of lamb, barbecued steak or a rich chocolate dessert. Enjoy now, or cellar-age for six to eight years.

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### TECHNICAL NOTES

COMPOSITION:	94% Petite Sirah, 6% Mixed Red	TOTAL ACIDITY:	.72 g/100ml
HARVEST DATE:	October 24, 2000	pH:	3.62
BARREL REGIME:	Aged 12 months in French and American, oak	BOTTLING DATE:	April 4, 2000
ALCOHOL:	13.9 % by volume	CASES PRODUCED:	1,462 (750/12pk) cases
RESIDUAL SUGAR:	.25%	RELEASE DATE:	May 15, 2002