



VINTAGE

2006

APPELLATION

Napa Valley

VARIETAL COMPOSITION

98% Petite Sirah
2% Carignane

BARREL AGING

15 Months
55% French Oak
45% American Oak

PRODUCTION STATISTICS

Wine Acidity	0.64 g/L
Wine pH	3.82
Alcohol	14.8%
Case Production	850

Rosenblum[®] CELLARS

2006 Rosenblum Cellars Pickett Road Petite Sirah

ABOUT THE WINE

The Petite Sirah grapes were hand harvested in late-September and brought to the winery. Crushed and de-stemmed the fruit was transferred to macro bins for fermentation and extraction. Inoculated with the Rockpile yeast isolate the Petite Sirah remained in bin for fourteen days. During that two week span the fermentation caps were punched down by hand twice daily. The wine was then pressed off and transferred to barrel. Aged for 15 months in a combination of French and American oak barrels; the wine was then blended with a small amount of Carignane prior to bottling.

This Petite Sirah is bold, yet elegant. Bringing Carignane into the blend adds a broad and soft dimension to the finished wine, along with a hint of rose petal in the bouquet. Overall, the wine exhibits floral notes along with rich fruit components of blackberry and currant, as well as cracked pepper and earthy spice. The flavors are of dense berries with hints of vanilla and exotic spices.

ABOUT THE VINEYARDS

Petite Sirah for this wine comes from the renowned Kenefick Ranch in Calistoga. Located on Pickett Road, this low-yielding vineyard rests at the base of the Palisades Mountains and benefits from both the warm Northern Napa climate as well as the property's rocky, volcanic soils. Planted to 125 total acres of vineyard, Rosenblum Cellars sources Petite Sirah from 10-acres of gentle hillside that was propagated in 1990 with a little more budded over in 1999. A steward of the land, winegrower Tom Kenefick is certified by the California Wine Institute as a sustainable farmer.

ABOUT THE VINTAGE

The 2006 growing season gave us abundant winter and spring rains that lasted through April, bringing the season total to 50 inches. Bloom, when the grapes flower and set fruit, occurred slightly later than normal. A hot July gave way to a cool August and early fall, providing excellent ripening conditions.

TASTE PROFILE

FLAVOR INTENSITY		
LIGHT	MED	HIGH
SWEETNESS		
DRY	MED	SWEET
ACIDITY		
FLAT	MED	CRISP
TANNIN		
NONE	MED	DRY
OAK		
NONE	TOASTY/VANILLA	OAKY
BODY		
LEAN	MED	FULL