

# **Ehrhardt Estates**

## **2004**

### **Petite Sirah**

---

<b>VINTAGE</b>	2004	<b>BRIX AT HARVEST</b>	26.2°
<b>APPELLATION</b>	Clarksburg	<b>ALCOHOL</b>	13.8%
<b>COMPOSITION</b>	100% Petite Sirah	<b>CASES PRODUCED</b>	1800
<b>Aging</b>	20% New French and Hungarian Oak 80% Neutral French, Hungarian and American Oak		

#### **THE VINEYARD AND WINE MAKING PROCESS**

The grape growing season was very warm in the beginning of the year, which caused the vines to push early. The spring was cool, but we seemed to escape any frost damage. The slow growing year allowed the vines to mature properly, which gave us tremendous potential for a banner vintage. The vines were thinned 4 times for maximum quality. The grapes hung 2 weeks longer than those in 2003 and were harvested November 3, but ended up with the same brix as the 2003 Petite Sirah. The 2004 Petite Sirah was aged in both new and neutral oak barrels for 18 months.

#### **TASTING NOTES**

Ehrhardt Estates 2004 Petite Sirah, 100% Petite Sirah, is a luscious, full-bodied wine that has deep layers of flavors and tannins. Your palate will taste full berry flavors that are spiced with pepper and hints of leather. The rich mouth feel leaves your palate with just the right amount of tannins.

#### **FOOD PAIRING**

The full fruit flavors of our Petite Sirah are enhanced when you drink it while enjoying any steak, lamb, wild game or any rich flavored pasta.

#### **AWARDS**

##### **Silver**

2007 California State Fair

2007 Orange County Wine Competition

2008 Fingerlakes International Wine Competition

##### **Bronze**

2007 Fingerlakes International Wine Competition

2007 Riverside International Wine Competition

2008 San Francisco Chronicle Wine Competition