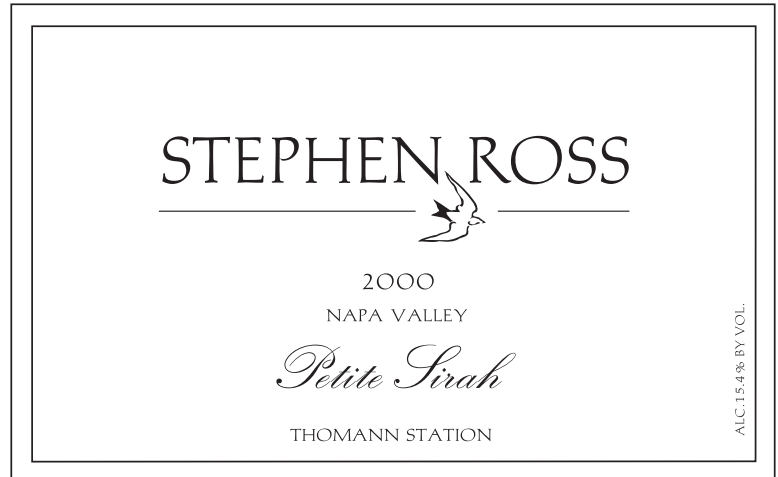


2000

NAPA VALLEY

PETITE SIRAH

THOMANN STATION



- Harvested by hand on September 21, 2000
- Juice analysis, 25.8°Brix, 6.0 T.A., 3.71 pH
- 100% destemmed, and crushed into small, 5-ton fermentation tanks
- 20 Day *cuvaison*/skin contact;
 - 3 Day cold soak @ 58°F
 - 8 Day fermentation, punched down 4 times per day, peak temperature 92°F
 - 9 Day post fermentation and settling
- Aged in French oak barrels 15 months - 35% new French oak, primarily *François Frères*, and small amounts of *Tonnellerie Taransaud*, and 65% once-used barrels
- Clarified by racking three times
- Wine analysis, 15.4% alcohol, 6.75 grams/liter T.A., 3.66 pH
- Bottled unfiltered on January 17, 2002

Planted in 1997 from Hayne Vineyard budwood and located in Louis Martini Winery's backyard, this wine demonstrates why, in 1968, the most widely planted varietal in the Napa Valley was Petite Sirah. The grapes for *Stephen Ross* are shipped from the Napa Valley to the winery in San Luis Obispo in a refrigerated truck. Winemaking for this varietal is similar to Pinot Noir winemaking; fermentation in small stainless steel tanks, the cap is punched down by hand, pressing takes place in a small basket press and the wine is aged in Burgundian French oak barrels. The wine is really impressive for its deep, dark inky color, fruity aroma and mouth-filling tannins.

220 cases produced.