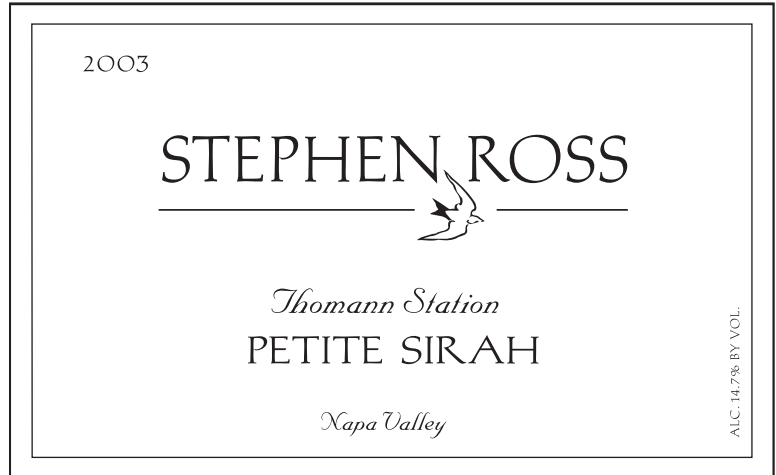


2003

NAPA VALLEY

PETITE SIRAH

THOMANN STATION



- Harvested by hand on September 29, 2003
- Juice analysis, 27.5°Brix, 4.6 T.A., 3.90 pH
- 100% destemmed, and crushed into a small, 5-ton fermentation tank
- 14 Day *cuvaison*/skin contact;
 - 3 day cold soak @ 56°F
 - 11 day fermentation, punched down 3 times per day, peak temperature 87°F
- Aged in French oak barrels 18 months - 25% new French oak, *Tonnellerie François Frères, Taransaud and Sirugue* and 75% once- and twice-used barrels
- Clarified by racking three times
- Wine analysis, 14.7% alcohol, 5.9 grams/liter T.A., 3.73 pH
- Bottled non-filtered on April 11, 2005

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. It addresses, in a powerful way, all aspects of classic red wine – great color, forward fruit aromas and full, voluptuous textures. The grapes for *Stephen Ross* was 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 a small stainless steel tank, 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 dense, inky purple-black color, and mouth-filling, soft tannins. It has ripe blue-fruit aromas very much like blueberry and blackberry, with traces of violet flower and black pepper; and it is thick, rich and flavorful on the palate. It is such a showy wine that it may be most appreciated accompanied simply by cheese such as Manchego or Humboldt Fog blue and a baguette.

321 cases produced.