



# CARTLIDGE & BROWNE

2006

Petite Sirah

*California*

The core of the 2006 Petite Sirah is made up of two lots from the east side of Lodi, where soils are less deep and more cobbly/gravelly. The first is from a vineyard whose vines average 35 years of age (53%) and which was harvested at a ripe 25.6 Brix to produce a very intense, deeply-colored wine; while the other, harvested only a bit less ripe (24.9 Brix) produced a lighter, fruitier component, full of ripe black-berry fruit (27%).

The balance is from the southern end of Monterey County (8%) and from the Paso Robles area (12%).

All lots were fermented in stainless steel for periods ranging from 6 to 13 days. The lighter, fruitier Lodi lot saw no oak whatsoever, while the other three fractions saw an average of 9 months of a combination of American (~85%) and French (~15%) oak. The wine was bottle unfined in January of 2008.

With its rich, inky garnet color, and full, ripe aromas of black cherry, plum, spice cake and leather, this wine announces itself as Petite Sirah in no uncertain terms. On the palate, it is broad and generous in texture, with flavors of roasted black fruits, sweet oak, and baking spices. A delicious match for hearty fare, it is especially tasty with grilled or roasted red meats, stews and daubes, and rich pastas.

Alc.: 13.65% by vol

TA: 0.67g/100 ml

pH: 3.62

Robert M. Parker, Jr.'s



**The**  
**WINE**  
**ADVOCATE®**

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The question that begs to be answered is why so many producers ignore what **Cartlidge and Browne does better than just about anybody else in the state**—produce fruit forward, pure, varietally correct, delicious wines.