



KOI ZEN CELLARS

"UNCORK, SIP BACK AND RELAX"

2019

PETIT & PETITE

LODI CA



WINEMAKER

DARIUS MILLER

HARVEST DATES

OCTOBER 15, 2019

QUANTITY

560 GALLONS

VINEYARD

JESSIE'S GROVE

AVERAGE BRIX

25.7

PH / TA

3.7 PH / 6 G/L

ALCOHOL

15.2%

COOPERAGE

100% FRENCH OAK (NEUT)

BARRELS PRODUCED

11

CASES BOTTLED

240

RELEASED

JUNE 2022

RETAIL PRICE

\$39



VINEYARD:

BOTH VARIETALS WERE HARVESTED FROM THE SAME VINEYARD IN NEARLY ADJACENT BLOCKS. THE PETITE VERDOT WAS PICKED 4 DAYS PRIOR TO THE PETITE SIRAH AND BOTH BATCHES OF FRUIT WERE SHIPPED DOWN OVERNIGHT IN A

REFRIGERATED TRUCK AFTER HAVE BEEN COLD STABILIZED TO 42°F FOR 48 HOURS.

PRODUCTION:

THE PETITE SIRAH AND THE PETIT VERDOT WERE FERMENTED AND AGED SEPARATELY IN MOSTLY NEUTRAL FRENCH OAK BARRELS. PRIOR TO BLENDING, THE PETITE SIRAH RECEIVED AN ADDITION DOSE OF 100% NEW MEDIUM TOAST AMERICAN OAK STAVES AND GIVEN TIME TO ALLOW THE OAK FLAVORS TO EXTRACT. THERE WERE TWO BLENDING OF THIS WINE. THE FIRST WAS A 50/50 BLEND WHICH SOLD OUT QUICKLY. A SECOND BATCH WAS MADE WITH IN THE RATIO OF 65/45 PS/PV.

TASTING NOTES:

THOUGH NOT RELATED, THESE TWO GRAPES BLEND PERFECTLY TOGETHER DELIVERING A UNIQUE FULL-BODIED WINE. THE VERDOT BRINGS BLUEBERRY AND VIOLET NOTES AND FIRM SMOOTH TANNINS. THE SIRAH BRINGS DUSTY NOTES OF BLACK CHERRY, BLACK PEPPER, BLACK TEA CREATING COMPLEXITY, AND STRUCTURE. THE WINE SHINES WHEN PAIRED WITH A JUICY SEASONED RIB EYE STEAK SMOTHERED MUSHROOMS OR GO DECADENT WITH MELTED CHOCOLATE LAVA CAKE. OVER TIME THIS WINE WILL MELLOW AND DEVELOP LAYERS OF COMPLEXITY.