



KOI ZEN CELLARS

"UNCORK, SIP BACK AND RELAX"

2019

PETITE SIRAH

LODI CA



WINEMAKER

DARIUS MILLER

HARVEST DATES

OCTOBER 15, 2019

QUANTITY

8,000#

VINEYARD

JESSIE'S GROVE

AVERAGE BRIX

28.3

PH / TA

3.8 PH / 5.0 G/L

ADJ 3.7 PH / 6 G/L

ALCOHOL

16.7% (15.5% ADJUSTED)

COOPERAGE

100% FRENCH OAK (NEUT)

BARRELS PRODUCED

11

CASES BOTTLED

120

RELEASED

APRIL 2023

RETAIL PRICE

\$38



VINEYARD:

THIS FRUIT WAS HARVESTED OUT OF JESSIE'S GROVE IN LODI. WE HAVE BEEN SOURCING FRUIT FROM THIS VINEYARD FOR THE LAST 5 YEARS AND IT HAS ALWAYS BEEN EXCEPTIONAL QUALITY. THE FRUIT WAS HAND HARVESTED AND COLD STABILIZED PRIOR

TO SHIPPING TO KOI ZEN CELLARS IN A REFRIGERATED TRUCKS UNDER A COVER OF DRY ICE TO REDUCE OXIDATION ON THE LONG TRIP.

PRODUCTION:

THE FRUIT ARRIVED SLIGHTLY HIGH IN SUGAR AND WAS DEEMED TO BE UNFERMENTABLE WITHOUT ADDITIONAL HYDRATION. THIS WAS DONE WITH ACIDULATED WATER TO REDUCE THE SUGAR AND INCREASE THE ACIDITY. AFTER THE ADDITION OF FT-ROUGE SACRIFICIAL TANNINS AND AFTER 24 HOURS, YEAST WAS ADDED WHEN THE TEMPERATURE OF THE FRUIT ROSE ABOVE 65°F. THE FERMENTATION WAS SMOOTH AND CONSISTENT FOR A TOTAL OF 12 DAYS. WE CONTINUED THE MACERATION AFTER FERMENTATION HAD ACHIEVED -1.5° BRIX (BELOW 0 IS CONSIDERED DRY) FOR AN ADDITIONAL 5 DAYS TO CONTINUE EXTRACTION.

TASTING NOTES:

NOT TO BE CONFUSED WITH ITS' DISTANT COUSIN SYRAH, PETITE SIRAH IS COMPLEX DARK FULL-BODIED WINE WHICH HAS SMALL BERRIES CONCENTRATING THE FLAVORS AND INCREASING THE TANNINS. IT'S FILLED WITH HINTS OF SMOKE, LEATHER AND CHOCOLATE COVERED BLUEBERRIES. THE SAVORY NOTES OF SAGE BLEND WITH HINTS OF OAK, VANILLA, AND COCONUT. ENJOY A GLASS WITH A GOOD BOOK OR GO WILD AND SERVE SLIGHTLY CHILLED ON A WARM EVENING. SERVE WITH GRILLED, SMOKED, OR BRAISED MEATS AND ROOT VEGETABLES.