

TWO ANGELS PETITE SIRAH 2016



Description:

The 2016 vintage of Two Angels Petite Sirah is very dark purple in color and boasts savory aromas of ripe blackberries, cherries, dark plum, French roast coffee with a hint of roast game. The flavors mimic the aromas on this well-balanced Petite Sirah. It is well structured, with a silkiness that belies the weight and big body of this wine. The finish is long and luxurious.

Winemaker's Notes:

This is the third vintage of Two Angels Petite Sirah to come from the highly-acclaimed Red Hill Appellation in Lake County. By moving to the hills on the eastern side of Clear Lake, the possibility of adding greater complexity to the wine was realized. This area is known for its iron-rich red soils. In many areas, the soils are laced with Obsidian rocks of varying sizes that aid in drainage. After hand-harvesting and careful destemming and fermentation, the wine is aged for nine months in French Oak, 20% new.

Interesting Fact:

The label art was created by Jacob DeBacker in 1591. The theme of the piece is the hilarity of inebriation and the trauma of the morning after. Excessive joy must be countered by equally excessive sorrow, with penitential atonement for pleasure.

Serving Hints:

Serve at room temperature with robust dishes, including beef, venison, turkey, game birds and semi-soft or hard cheeses.

PRODUCER:	Two Angels
COUNTRY:	California, United States
REGION:	Red Hills, Lake County
GRAPE VARIETY:	100% Petite Sirah
pH:	3.86
TOTAL ACIDITY:	5.35 g/l
RESIDUAL SUGAR:	0.22 g/l

QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14.3%	40	14.5	10.75	12.5	4X11	89991100025-0

