**DESCRIPTION**
Elegant and complex example of this varietal. Ripe fruit dominates the aromas with a hint of pepper, toasted bread and licorice. The wine showcases a very substantial mid-palate, with sweet purple plum, black tea, baked cherry, fruit leather and huckleberry. The wine finishes with a pie crust and oaky spice, plus the tannins develop into a pleasant textural polish.

**WINEMAKER NOTES**
Located just south of Healdsburg, Foppiano Vineyards sits on 160 acres in the acclaimed Russian River Valley. Cool morning fog and warm summer days create an ideal microclimate for grape-growing. The Foppiano family has been producing world class fruit on this land since its purchase in 1896. To ensure the wine is not over-extracted with tannin and unbalanced flavors, and to achieve elegant texture with approachable fruit, the winery uses hand punch-downs and light pump overs for gentle extraction during fermentation. A 22-month barrel-cellaring period softens the finish and ages the wine so that it is ready-to-drink upon release. The wine was aged in 18% new French oak, 15% new Hungarian oak, 5% new American oak, and 62% used French oak.

**SERVING HINTS**
Pairs well with a variety of foods, including short ribs, grilled meats, stews, dark chocolate, and grilled figs with balsamic reduction.

**WINE DATA**
- **Producer**: Foppiano Vineyards
- **Region**: Russian River Valley
- **Country**: USA
- **Wine Composition**: 100% Petite Sirah
- **Alcohol %**: 14.9%
- **Total Acidity**: 5.9 G/L
- **Residual Sugar**: 0.96 G/L
- **pH**: 3.68

**2014 Russian River Valley Estate Petite Sirah**