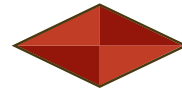




CONGRESS SPRINGS



PETITE SIRAH 2007 LODI

Petite Sirah was first mentioned in California wine literature in the early 1880's. In the early years it was frequently inter-planted with Zinfandel to yield a darker, richer, more complex wine. Surviving old Zinfandel vineyards in the North Coast counties continue to bear witness to this fact with anywhere from a smattering of Petite Sirah vines to a healthy 12-16% proportion of Petite Sirah thriving among the Zin. As one of the oldest California districts Petite Sirah has been and continues to be a factor in Lodi, where this wine originates. It is dark and saturated with a rich, red color which is a bit remarkable given the fact that we blended in 10% Viognier for perfume and smoothness. This vintage has a very appealing element of smoky-toasty French oak with strong blackberry/ollaliberry fruit aromas, sweet and ripe. Flavors range from blackberry to black raspberry and plum. It is smooth on the palate and juicy with well structured fruit tannins. Fruit framed by these tannins grace the long finish. This is a bigger-styled red wine and an all around crowd pleaser. Enjoy with red meat dishes over the next 3-4 years.

~ DANIEL GEHRS *Founder/Winemaker*

WINE PROFILE

VINTAGE: 2007 APPELLATION: Lodi
FERMENTATION: Temperature controlled stainless steel with hourly pump overs for 7 days
HARVEST: Late September
VARIETAL COMPOSITION: 90% Petite Sirah and 10% Viognier

TECHNICAL DATA

ALCOHOL: 13% WINE TOTAL ACIDITY: .615
WINE PH: 3.50 RESIDUAL SUGAR: 0.04%
DEGREES BRIX AT HARVEST: 23.0 UPC: 0 81054 70437 3

AWARDS

SILVER MEDAL:
2009 San Francisco International Wine Competition
2009 California State Fair
2009 World Value Wine Challenge, 87 points
BRONZE MEDAL:
2010 San Francisco Chronicle Wine Competition