

# Field Stone

2006

*Century Old Vines*

**Petite Sirah**

**Alexander Valley**

**Field Stone Estate Vineyard**

## The Story Behind Our Petite Sirah

Our celebrated century-old heritage Petite Sirah vineyard provides a rare taste experience of California wine history. This wine comes from our carefully tended estate vineyard **planted in 1894** by an Italian farm family in Alexander Valley. **This 2006 bottling marks this old, rocky, red clay soil vineyard's 112th continuous year!** The picturesque plot of gnarled head-pruned vines, which is part of our larger Old Terra Rosa block, was described in the *1895 Alexander Valley Directory* as "the best grape land in California." Today many feel our Petite Sirah may indeed bear testimony to this admitted hyperbole.

## The Wine

**2006 was a surprise vintage of three Petites! Because of the organic practices (composting, cover crops, deep-root fertilizing, etc.) which we initiated in 2002, we were able to reinvigorate the root systems and canopy health of our century-old Petite Sirah.** This, together with an extended rainfall in '06, gave us perfect conditions for vine growth and crop. Instead of the 250 cases per year we had been receiving the previous two vintages, our revived vines came forth with over 1,300 cases! **To handle this bounty (actually an amount we were used to in the 'old days') we decided to remove unripe clusters early and then, later, pick selectively at three mature sugar levels:** 23.0 Brix, which became this picture label wine (do you remember our Petites of the 70's and 80's?), 24.7 Brix, which, with a higher percentage of new American oak, became our *Staten Family Reserve* Petite Sirah, and 26.0 Brix, for our Vintage Port. The results turned out to be outstanding. **This beloved "picture label" release has all the power and beauty of our classic single releases of the 70's and 80's: deep color, rich, concentrated aromas and spicy flavors, but with an approachable personality that makes it eminently drinkable today.**

## Harvest & Cellar Notes:

Harvest Date: October 11 & 12, 2006

Average Sugar at Harvest: 23.0 Brix

Barrel Ageing: 17 months in American oak

Average Acid at Bottling: 6.50 gm/liter

Average pH at Bottling: 3.43

Alcohol: 14.1% by volume

Cases Produced: 990

