



# COQUEREL

## 2015 COQUEREL TERROIR PETITE SIRAH

————— | NAPA VALLEY | —————

### OVERVIEW

Coquerel Family Wine Estates is located just beyond the town of Calistoga at the north end of the Napa Valley. The heart and soul of our winery is our estate vineyard, a gorgeous, oak-studded property that sits in the afternoon shadows of the Mayacamas Mountains. Since 2005, we have done extensive enhancement and replanting of the site to ensure world-class fruit from vintage to vintage. The combination of warm temperatures and deep, clay soils makes this ideal terroir for Sauvignon Blanc, our flagship variety. It also produces exceptional Verdelho, Tempranillo, Petite Sirah, Cabernet Sauvignon and Cabernet Franc. In 2015 we planted 4 acres of Cabernet Sauvignon and Cabernet Franc on our estate. These were planted at a density of 3000 vines/acre using 3309 rootstock and 2 clones 269 and 4. In addition to our estate fruit, we source Cabernet and other noble grapes from a handful of premier growers throughout the Napa Valley.

### VINTAGE

Vintage 2015 was a challenging growing season as the vineyard experienced lower rainfall for the fourth year in the row. The majority of the precipitation occurred in December 2014 and February 2015. The bud break of the vines was early, but the canopy growth was slow due to the drought. By May, the mornings proved too cool to provide the vines with proper flower set and the resulting fruit yield was quite low. Due to the small crop the fruit matured quickly. We harvested our Petite Sirah on September 18th in the early morning.

### WINEMAKING

The grapes were gently de-stemmed, cold macerated and fermented in a one-ton bin. They were punched down over the course of fermentation. The wine was then pressed into barrels for malolactic fermentation and aged 34 months in French oak. The wine was bottled in mid-July 2018.

### TASTING NOTES

Petite Sirah is known for its inky black color and our 2015 is no exception. The nose is spicy like black pepper, with a hint of leather and tobacco. The palate is creamy, dense and velvety, making it a good candidate for extended aging. This wine can be matched with a wide range of foods including red meat, venison, duck, cheese, and for the really adventurous, chocolate cake.

### STATISTICS

<b>COMPOSITION</b> .....	100% Petite Sirah	<b>TA</b> .....	5.83
<b>REGION</b> .....	Calistoga, Napa Valley	<b>pH</b> .....	3.8
<b>AGING</b> .....	34 months in French oak	<b>ALCOHOL</b> .....	14.8%
		<b>CASES</b> .....	78

