



COQUEREL

2023 PETITE SIRAH | WALNUT WASH VINEYARD

————— | CALISTOGA, 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 Walnut Wash 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 make this ideal terroir for Sauvignon Blanc, our flagship variety. It also produces exceptional Cabernet Sauvignon, Cabernet Franc, Verdelho, Tempranillo and Petite Sirah. In 2015, we planted 5 acres of estate Cabernet Sauvignon on clay soil (clone 169 and 4 on rootstock 3309) and Cabernet Franc (clone 214 on riparia) with narrow high density 3x5 spacing.

VINTAGE

The winter preceding the 2023 vintage was very wet, with significantly above-average rainfall, which replenished soils and set up healthy vine growth. Spring was cool and delayed; bud-break, flowering and veraison were all pushed back compared to recent years. For example, bud-burst for Cabernets didn't start until mid-April, rather than late March in a "normal" year. Summer stayed relatively mild: there were few (if any) extreme heat spikes; many days stayed in the 80s-90s°F rather than 100+°F. The "hang time" was longer than usual. Because of the coolish growing season and lack of late heat/rain stress, growers had more time to wait for physiological ripeness. Harvest started later than usual: whites began arriving in early September in many places; red varieties (especially Cabernet Sauvignon) were picked well into October. Yields were generally average to above average, thanks to healthy fruit-set and favorable conditions.

WINEMAKING

The fruit for our 2023 Petite Sirah is sourced exclusively from our estate Walnut Wash Vineyard in Calistoga. To maximize flavor extraction, the grapes underwent a rigorous process: they were de-stemmed, crushed, and cold-macerated for 48 hours. Throughout fermentation, we utilized frequent punch-downs to ensure deep concentration. The wine was pressed and barreled prior to the start of malolactic fermentation. It was then aged for 22 months in French oak (25% new) before being bottled at the beginning of June 2025.

TASTING NOTES

This wine presents an intense dark color in the glass. The nose is rich and expressive, featuring bright blackberries layered with aromatic white peppercorn. On the palate, the mouthfeel is remarkably intense and expansive. Vibrant notes of raspberry and pomegranate are supported by dense tannins and a well-integrated acidity that provides balance from start to finish.

STATISTICS

COMPOSITION	100% Petite Sirah	TA	5.46 g/L
REGION	Calistoga, Napa Valley	pH	3.8
VINEYARD	Coquerel Estate, Walnut Wash Vineyard	ALCOHOL	14.5%
FERMENTATION	French Oak barrels (25% new)	CASES	100
AGING	22 Months		

