

2011  
**RESERVE  
DOCE NOVE**

Bootjack Ranch, Paso Robles

*100% Petite Sirah*



#### **VINEYARD**

This wine is made from vines that don't exist anymore. In 2011 we had an intense April frost that resulted in crop devastation at Bootjack Ranch and many other California vineyards. The vines never truly recovered and in 2014 we were forced to rip out the block entirely, making this a wine that will never be repeated. Because of the frost, yields in 2011 were much lower than normal as the vines were forced to produce fruit from secondary shoots. We saw the low yields as an opportunity to create an epic sweet, Port style wine and let the grapes hang a bit longer than normal, harvesting in middle October. This produced flavorful grapes with higher than normal levels of sugar that were perfect for making a sweet, port-style wine.

#### **WINEMAKING**

We picked the grapes at 28 brix and fermented the juice down to about 15 brix before pressing, leaving it sweet with residual sugar. We fortified the wine with brandy to stop fermentation and to add the alcohol needed to make this a true Port style wine. We barreled it down in French oak barrels, 80% of which were once-filled and waited to see how it would develop. After roughly three years we bottled half of the 20 barrels we produced, leaving the second half in barrel under the assumption that something really special might happen with additional time. In early 2018 our winemaking team tasted the remaining barrels and felt that our patience had been rewarded, leading to this second bottling.

<b>WINEMAKER</b>	Patrick Muran
<b>CLONES</b>	3
<b>VINEYARD</b>	Bootjack Ranch
<b>AVERAGE BRIX</b>	28
<b>pH/TA</b>	3.8/6.0 g/L
<b>ALCOHOL</b>	19%
<b>AVERAGE YIELD</b>	1.5 tons/acre
<b>BARREL AGING</b>	7 years
<b>COOPERAGE</b>	100% French Oak