

FOG MONSTER WINES

Wine: Petite Sirah
Vintage: 2015
Appellation: El Dorado County
Vineyard: Ambrosia Vineyard

Harvest Notes: Grapes were sourced from head trained vines at Ambrosia Vineyard, planted in yellow slate soils on midslopes of the El Dorado County in the Sierra Foothills.

Cellar Notes: Hand harvested fruit is transferred 50% whole cluster and 50% destemmed into T-Bins with a blanket of dry ice and given one pigeage per day. No additions are made other than a minimal dose of sulphur. After 2 weeks on the skins the must is pressed to neutral barrels to for 12 month maturation. In Spring the wines were racked once for clarification before bottling.

Tasting Notes: This wine has a dense youthful colour, typical of Petite Sirah, and a nose of dark fruit and spice. The palate has a serious presence - full, textured and grippy but with a vibrant, fresh and satisfyingly dry finish. Powerful but truly balanced!

Aging & Drinking Suggestions: Serve at 14 to 16 degrees Celsius. Pair with venison, burgers and great friends. Best drinking through 2024.

Technical Notes:
Soil Yellow Shale based Soils of the El Dorado Midslopes
Acidity 5,8 g/l
Residual Sugar 1,2 g/l
ABV 13,50%
Barrel Maturation Matured for 11 months in 5th fill 225 Liter barrels.
Production (bottles) 2364



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