

HESS

ALLOMI
PETITE SIRAH

2008

NAPA VALLEY



HESS SINGLE VINEYARD ESTATE WINES

Our Allomi vineyard was carefully chosen for the quality of the soils, climate conditions and topography. The site is planted to make wines that express the uniqueness of the terroir. The Hess Allomi Petite Sirah expresses classic varietal characteristics and inherent complexity determined by the vineyard on which it is grown. Our vineyards are sustainably farmed in accordance with our founder Donald Hess' philosophy: "Nurture the land, return what you take." The Allomi Vineyard is named for the site of the original Spanish Land Grant and is located in one of the more remote areas of Napa Valley, where warmer days provide optimal ripening conditions.

ALLOMI PETITE SIRAH

This estate grown wine typifies Petite Sirah's characteristics of a well-structured wine with deep indigo color, lush black fruit and supple tannins. Petite Sirah is often used as a blending grape to add mouthfeel and color, but this wine is a wonderful example of how the varietal can be enjoyed for its own merits.

WINEMAKER COMMENTS

This wine begins with aromas of boysenberry, graham cracker and chocolate. A silky entry of intense fruit is followed seamlessly by a richly textured palate and a soft, pleasing finish. Accessible now, this wine should continue to age gracefully for 6 to 8 years.

2008 VINTAGE

The 2008 vintage started out with warm March weather, leading to an early bud break. In mid-April a cold snap brought a frost that resulted in some crop reduction. With smaller yields and lower vine growth overall, the remaining clusters saw nearly perfect ripening conditions, resulting in a high quality vintage.

FOOD PAIRING

Grilled Mission figs with Point Reyes Blue Cheese and balsamic syrup; braised or grilled lamb; eggplant and root vegetables like beets or celery root; Cypress Grove Lamb Chopper cheese, aged gouda or medium cheddar, chocolate dipped boysenberries

BLEND: 100% Petite Sirah

APPELLATION: Napa Valley

COOPERAGE: 18 months barrel aging in 100% old French oak

HARVEST: October 2, 2008

pH: 3.85

TA: 0.52 g / 100 ml

ALCOHOL: 14.2%

