

## **2007 Durif (AKA Petite Sirah)**

McDowell Valley Vineyard  
Mendocino

*Old Vines planted in 1948!*

Only 70 cases produced!

### **Winemaker's Notes:**

This is the third year making Durif from this vineyard. 2007 was a bit of a colder and wetter year, which ended up transforming the powerful texture of years past and giving us an elegant, and complex wine. All three vintages have a similar spice to them and of course a similar profile. But, I really like the finesse on this wine; it is really unique and showcases the many faces of Durif!

### **Tasting notes:**

The aromatics are a spice cabinet full of warming spices like cinnamon and cardamom. There are hints of smoke starting to come to the surface. The mouth-feel is round with balanced tannins. Black fruits of cassis and blackberry compote slide across the tongue. The spiciness sticks with you into the finish, while the balanced acidity leaves you with a mouth-watering taste for more.

### **Food Pairings:**

Lamb, goat, any gamey darker meats! Hard cheeses, heavy pastas, roasted winter vegetables. This wine is a complement to many different dishes however it plays exceptionally well with the foods mentioned above!

### **Specifics:**

12.5 % Alc.

3.75 PH

100% Oak Aged

33% New French Bertrange and Allier Oak

21 Months in barrel

Bottled 8-22-09