2022 ADAPTATION PETITE SIRAH, NAPA VALLEY





VARIETALS
100% Petite Sirah



ALCOHOL 14.8%



PRODUCTION 1,829 cases



BOTTLE DATE April 30, 2024



RELEASE DATE June 2025



WINEMAKER Andrew Haugen

AVA Napa Valley

VINEYARD

This Petite Sirah is crafted from two complementary vineyards that showcase unique expressions of a singular variety. Our latest acquisition, Oso Vineyard, nestled into the warm, dry east side of the Vaca Mountains, provides power and depth. Langtry Vineyard, located in the very northeastern corner of the Napa Valley, adds layers of bright ripe fruit and energy. These two vineyards marry together perfectly to create an approachable expression of what can otherwise be an intimidating varietal.

VINTAGE

The 2022 growing season was defined by moderate drought conditions and punctuated heat events. Napa Valley enjoyed a warm spring and summer with short, innocuous heat spikes in late May and June. Labor Day saw a week-long heat dome settle over California, which kicked an earlier-than-anticipated harvest into high gear.

FERMENTATION & AGING

Fermentation took place in stainless steel fermenters after a 72-hour cold soak at 55°F. Maceration lasted 7-11 days at a maximum temperature of 94°F. Malolactic fermentation took place in barrel and finished in early winter. The wine was aged in 56% new French oak barrels and 44% one-fill oak barrique and puncheon with minimal racking for 18 months before bottling.

WINEMAKER IMPRESSIONS

The 2022 Adaptation Petite Sirah offers aromas of dried blueberry, cherry liqueur, and cola flecked with clove, allspice, and ground pink peppercorn. On the palate, a velvety sine wave of tannin swirls with flavors of black tea and caramelized candy caps served atop slate. As tannin ebbs, boysenberry, and cacao notes drift along a luxurious finish. Indulge your darkest dessert fantasies, pair with Black Forest gateau and Rogue River Blue cheese.