Unique as a stand-alone varietal, Petite Sirah is important world-wide in warm growing regions because of its need for some heat and a dry climate to ripen fully

Created by botanist Francois Durif in Montpellier, France around 1880 by crossing Syrah and Peloursin and named after himself

Imported into California by Charles McIver in the mid-1880s and renamed Petite Sirah

Arguably one of two California heritage varietals with Zinfandel. Thrives in Dunnigan Hills climate — P.S. We Love You

Valued for its tannins, good acidity, deep color and distinctive flavor

Appealing flavors and aromas of sugar plum, blueberry, violets, dark chocolate, black pepper and black tea

Oak aging layers in flavors of hazelnut, vanilla and mocha

“Our Pets are incredibly rich and flavorful. They have power, force and great intensity.”

—Dan Cederquist, Head Winemaker

“Petite Sirah requires a dry climate and some heat to fully ripen making it a great match for the Dunnigan Hills. It retains tons of acid and has a long ripening life allowing excellent hang time well into the fall. This allows for wines with great age ability.”

—Greg Giguiere, Director of Vineyard Operations