THE WINE
This dense, opulent wine delivers exactly what you would expect from Petite Sirah. Meaty, gamey, sweet fruit aromas lead to rich brambly blackberry, chocolate and cracked pepper with an appealing back note of jammy flavors. The lush viscosity is a nice counterweight to the firm grip of tannins. Pair this powerful red with slow cooked baby back ribs, carne asada or a richly marbled New York steak.

THE STORY
East of Napa, Left of Center: The Giguiere family embodies Dunnigan Hills winemaking. In 1981 they pioneered grape-growing in this region when they planted their very first vineyard. By 1993 they'd succeeded in making the Dunnigan Hills a nationally recognized American appellation. The Matchbook flame is an homage to the Giguiere brothers’ youthful fascination with fire. Today Matchbook Wine Company produces over 15 wines showcasing the varietals that perform best in our warm, dry climate.

THE CELLAR
The grapes were gently crushed 20 minutes after harvest, then fermented in small temperature-controlled stainless steel tanks. We used a combination of specially selected yeast to enhance color and flavor extraction without harsh tannins. A portion of the wine was fermented in Acacia oak to tame the powerful tannins. We pumped the tanks over twice a day until nearly dry, then pressed and aged the wine in a variety of French, Hungarian and American oak barrels for 16 months. Barrel lots of both the Petite Sirah and Tannat were selected for their robust structure and intense flavor.

Blend: 76% Petite Sirah | 24% Tannat
Appellation: Dunnigan Hills
Barrels: World Cooperage, Demptos and Tonnelerie National
TA: 6.59 g/L  pH: 3.83
Alcohol: 13.9%  Production: 3,070 cases

www.matchbookwines.com