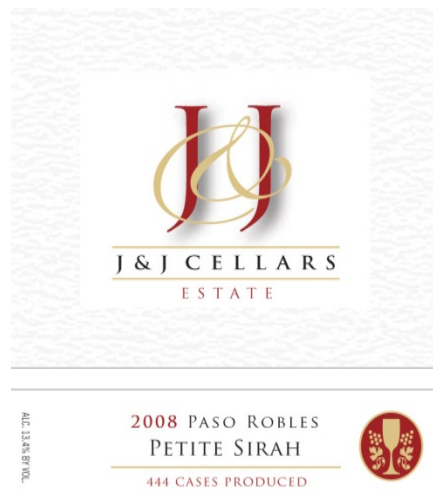




J & J CELLARS

2008 Petite Sirah

VARIETIES:	100% Petite Sirah
APPELLATION:	Paso Robles
VINEYARD:	San Miguel Estate
BRIX AT HARVEST:	24.2°
ALCOHOL:	13.4%
ACIDITY:	5.9 g/L
pH:	3.64
RESIDUAL SUGAR:	0.3%
DATE BOTTLED:	February 16, 2010
CASES PRODUCED:	444



GROWING CONDITIONS

The 2008 vintage in the Paso Robles region began with an average winter, which provided for a normal spring bud break around mid-March. An unexpected late spring frost interrupted the normal progression of the growing season and greatly reduced crops. The remainder of the season progressed normally with warm days and cool nights. September and October brought slightly cooler than average temperatures slowing harvest. The reduced crop load and long hang time in the vineyard prior to harvest allowed the grapes to develop excellent concentrated, mature flavors which translated directly to the wines.

WINEMAKING

Our grapes were harvested in the cool early morning hours and brought to the winery where they were de-stemmed and crushed into a stainless steel fermenter. After 24 hours the must was inoculated and pumped over 2-3 times daily through the duration of primary fermentation. The grapes were pressed and upon completion of malolactic fermentation the wine was aged in a combination of French, American and Hungarian Oak, (38% new) for 23 months prior to bottling.

TASTING NOTES

Our Estate Petite Sirah has flavors of plum, fig, and black coffee with a touch of herbs on the nose and a full spectrum of tannin.

CELLARING

Enjoy this wine now or cellar for the next 3-5 years.

FOOD SELECTION

This wine will pair nicely with braised beef short ribs or an herbed rib roast.

MEDALS Silver: L.A. International Wine and Spirits Competition 2011

Bronze: West Coast Wine Competition 2011