

QUIVIRA

2005 Quivira Petite Sirah Wine Creek Ranch

Historically, Petite Sirah has been prized for its blending attributes with Zinfandel, but in great vintages Quivira proudly showcases this varietal on its own. The extremely dark color, full tannin structure and spicy, peppery character add to the complexity of this wine.

The 2005 Petite Sirah is generous in depth and color, portrayed by a deep purple-black hue. Brilliant violet and black current aromas with crushed coriander seed and vanilla wafers are revealed. Spicy blackberry and macerated blood plum are enhanced by a lingering finish of candied cherry.

Food Pairings

Smokey coriander seed rubbed tenderloin of pork with blood plum mustard glaze, verjus-braised brisket with sun-choke puree, or even grilled eggplant ragout with balsamic onions and thyme would pair seamlessly with this age-worthy Petite Sirah.



Appellation:	Dry Creek Valley, Wine Creek Ranch
Varietal Mix:	100% Petite Sirah
Fermentation:	7-10 days in open top fermenters
Aging:	12 months in French oak
Alcohol:	13.7%

Suggested Retail Price: \$26.00