

*McPherson*  
CELLARS

McPherson Cellars Block Select -

# PETITE SIRAH

**Alcohol:** 14.1%

**Brix at Harvest:** 25.2°

**Acidity at Bottling:** 5.7 g/L

**pH:** 3.76

**Residual Sugar:** 0.2 g/l

**Skin Contact:** 30 days

**Fermentation:** Cold soak for 3 days,  
Ferment from 60-80 degrees for 8 days

**Aging:** 14 months in French oak (18% new)

**Grapes Sourced From:** Farmhouse Vineyards

**Notes:**

Originally French but particularly well-loved in the United States, Petite Sirah makes no apologies for its powerful purple proportions. Glossy as a glass of ink, its dark fruits lend themselves well to a light chill. Aromas of blueberry cobbler and brambly berries become cool and concentrated on the palate. A kiss of cracked black pepper, a whiff of woodsmoke, and the glass is gone...but the deep, velvety texture lingers on. Our 2019 Petite is ideally suited for short ribs—the Korean kind—lacquered with sticky sauce and basking on a pile of steamed rice.

