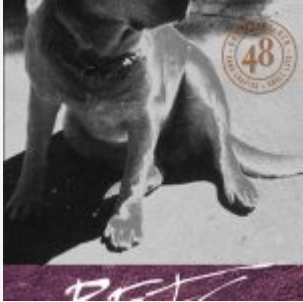


## Vinum Cellars Clarksburg Petite Sirah California USA 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2020

**GRAPE** Petite Sirah

**GEOGRAPHY** Not Europe

**COUNTRY** USA

**LARGER REGION** California

**SMALLER REGION** Lodi

### Rationale

Make no mistake— there is nothing ‘petite’ about Petite Sirah, as this glass of wine vividly demonstrates. Often confused with the ‘real’ Syrah variety, Petite Sirah is another cultivar all together: the Durif grape, native to (but increasingly rare) in France. Durif is itself a cross of ‘real’ Syrah and the less novel (and also rare) Peloursin variety. That said, in California where one finds the lion’s share, Petite Sirah vineyards likely contain Durif along with other red grapes such as Carignan, Alicante Bouchet, Peloursin, and Zinfandel.

Back to its non ‘petiteness,’ this grape produces wines that are inky in color, extracted by nature, full in flavor, and whose body and tannins are not for the faint of heart. Exploding with black and mature red fruit (such as black currant and blackberry), beet/beetroot, licorice, and pepper, these powerful bottlings are often overlooked and undervalued as simply wines of a bygone era. Contemporary bottlings and new interpretations have brought back the luster to this grand dame of red wines.

Vinum Cellars was founded in 1997 by Napa Valley’s Richard Bruno and Chris Condos who financed their dream on credit cards. Their focus was then and remains now searching California’s coastal vineyards and special microclimates in search of the best vineyards. This is the 21st vintage of Petite Sirah from Wilson Farms, a 4th generation farm established in 1922. Initially planted to other grapes, it became understood rather quickly that the best two varieties to grow there are Chenin Blanc and Petite Sirah.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Opaque

**COLOR** Ruby

**RIM VARIATION** Ruby  
*Stained Tears: Medium*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** High

**TANNIN** High

**TEXTURE** Round / Smooth

**FINISH** Long

**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Red Currant • Red Plum • Red / Sour Cherry *Condition: Ripe, Jammy / Candied*

**BLUE FRUIT** Blueberry • Huckleberry *Condition: Ripe, Jammy / Candied*

**BLACK FRUIT** Black Cherry • Blackberry • Black Currant / Cassis • Black Plum  
*Condition: Ripe, Jammy / Candied*

**FLORAL** Lavender • Violet *Condition: Fresh*

**GREEN VEGETABLE** Dark Leafy Greens

**OTHER VEGETABLE** Mushrooms (Brown) • Fennel / Anise • Olive (Black) • Cola Nut

**HERBAL** Tea Leaf / Bergamot • Rosemary • Garrique / Provence • Chicory

**OTHER SPICES** Black Pepper • Licorice (Black) • Chinese Five Spice • Green Peppercorn

**ORGANIC EARTH** Forest Floor • Turned Dirt / Potting Soil

**OAK AGING** Yes *Oak Intensity: Medium*

**OAK INFLUENCE** Cacao / Chocolate • Clove • Coffee / Bean • Smoke • Vanilla

**OXIDATION/NUTTINESS** Walnut • Pecan / Brittle