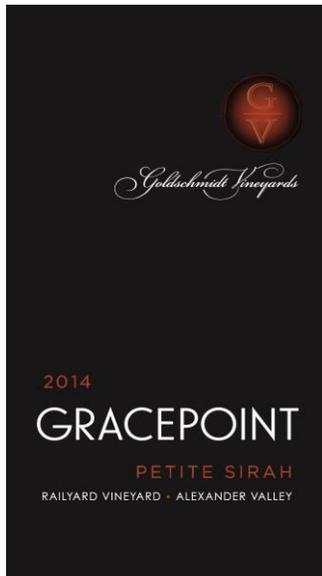


GRACEPOINT



2014 PETITE SIRAH RAILYARD VINEYARD ALEXANDER VALLEY

Gracepoint – a simple word but a concept deep in meaning. The Gracepoint is a point of elegance and beauty of movement, form, expression or proportion. Our Gracepoint brand is the embodiment of that grace in a wine.



Nick Goldschmidt
WINEMAKER

Nick Goldschmidt: one of the world's most respected winemakers with over 25 years experience

Single Vineyard: Railyard sits on a gentle, east-facing slope just north of Geyserville

Style: Full-on with great depth and flavor concentration

Vintage: The easygoing growing season got off to an early start and was fairly warm all year. A moderate winter in January and February saw growth in the vineyards develop quickly, leading to an early bud-break in mid-March. A warm, relatively dry spring through April and May meant quick flowering, hindered by only a few days of cold, wet weather. Warmer temperatures returned, just in time for a very even fruit-set throughout May and early June. Warm days followed during veraison in July and extremely dry weather continued throughout July and August. Two weeks of cool, foggy weather at the end of August temporarily slowed down this rapid growth cycle, before a heat wave over Labor Day weekend boosted ripening. We ended up picking the Petite Sirah on the same day as last year.

Tasting Notes:

Ink-black color; intensely focused blueberry, blackberry and black currant aromas with notes of espresso, charcoal, and nutmeg. Plush and opulent showing red berry, plum, and prune flavors in a deeply concentrated, fleshy, and powerful mid-palate. Plenty of fine tannins in the blackberry pie finish.

TECHNICAL DATA

Varietal: 100% Petite Sirah

Vines: Old mass selection on St. George rootstock

Aspect: Eastern-facing

Soils: Sandy loam over riverbed gravel. Offers good water retention, especially during drought years

Harvest: Early morning harvest for cool temps

Harvest Date: handpicked Sep 21, 2014

Fermentation: On the skins for three weeks in small, open fermenters

Press Date: October 6, 2014

Aging: 16 months in small French barriques, Demptos Cooperage

TA: 6.0g/l

pH: 3.75

Alcohol: 15.2%

RS: 2.3 g/l

Fining: None

Filtered: No

Release Date: January 2017

Cases Made: 83