

EST. 1899

METTLER

FAMILY VINEYARDS



2017 Lodi Estate Grown Petite Sirah

TASTING NOTES

The Mettler 2017 Petite Sirah exudes elegance and grace. True to its varietal heritage, the color is opaque and deep purple. Soft aromas of dark berries, plum and oak are sultry and inviting. As it unfolds on the palate, it delivers a beautiful swirl of intense and concentrated fruit flavors with notes of blueberry, plum, violet and dark honey. Well-integrated tannins create a bold backdrop for the beautifully lush texture, and carry the flavors through the lingering finish.

HERITAGE

The Mettler family heritage honors over 100 years and five generations of farming in Lodi with the release of our exceptional Petite Sirah. The size of the crop, the time spent on the vine, and the many months aged in French oak barrels all reflect the care our family took to fully express the potential of this very small and unique portion of our vineyards.

VINEYARDS

The Lodi micro-climate is a true Mediterranean climate—excellent for growing Petite Sirah. The high daytime temperatures are tempered by Delta breezes which flow through the area in the evenings and cool down the fruit dramatically. The vineyards for the Mettler Petite Sirah are grown in the Mokelumne River sub-appellation. This is the historical center of the Lodi wine region and where most of the Mettler Vineyards are planted. Referred to by some as “Old Lodi” and is known for its well-drained, sandy soils. Our vineyards are certified through the Lodi Rules for sustainable winegrowing.

TECHNICAL DATA

VARIETAL Petite Sirah

APPELLATION Lodi

WINEMAKER Adam Mettler

ALCOHOL 14.5%

CASES PRODUCED 944

RETAIL PRICE \$24.99

WINEGROWERS Mettler Family Vineyards

ESTATE GROWN

CERTIFIED SUSTAINABLE

METTLERWINE.COM
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