



*Taste Our Tradition*

## **METTLER 2014 PETITE SIRAH**

### TECHNICAL DATA

#### APPELLATION

Lodi

#### VARIETAL COMPOSITION

90% Petite Sirah  
7% Cabernet Sauvignon  
3% Cabernet Franc

#### COOPERAGE

16 months in 40% new, 30%  
1-year old, 30% neutral French  
oak (60% Medium/40%  
Medium plus)

#### TOTAL ACIDITY

0.66 g/100ml

pH 3.81

ALCOHOL 15.5%

#### RELEASE DATE

November 2016

CASES PRODUCED 1,989

RETAIL PRICE \$24.99

*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. The Lodi microclimate 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 organically and sustainably grown. The crop level was controlled using various viticulture techniques and was farmed with the latest biologically integrated farming system practices. This includes a reduction of synthetic chemicals and fertilizers in the vineyard; controlled deficient irrigation; and cover crops, which increase the rate of organic matter turnover, thus maintaining the structure and fertility of the soil.*

*The Mettler 2014 Petite Sirah exudes elegance and grace from the first sip. True to its varietal heritage, the color is opaque and deep purple. Soft aromas of sweet blueberry and raspberry are sultry and inviting. As it unfolds on the palate, it delivers a beautiful swirl of concentrated berry flavors with notes of dark honey, mocha and spice. Well-integrated tannins create a bold backdrop for the beautifully lush texture, and carry the flavors through the lingering finish.*