



2022 SPENCER'S HILL PETITE SIRAH

Dry Creek Valley



HISTORY

The Petite Sirah varietal has traditionally played an important role in producing our world-class Zinfandel wines. We blend Petite Sirah into several of our Zinfandel bottlings to give the wine a solid backbone with fleshy tannins and excellent acidity. In certain vintages, we decide to bottle a small amount of Petite Sirah to more fully express this incredible variety. This wine was produced from a specific hillside in our iconic Endeavour estate vineyard in the Lytton Springs district of the Dry Creek Valley.

GROWING SEASON

The 2022 harvest was compressed, starting with an early budbreak in the spring. A heatwave at the beginning of September accelerated ripening and shifted the timeline of a significant number of vineyards, setting the earliest recorded picks in the history of our family winery, particularly for red varieties. Fortunately, some rain following the heat wave mitigated the increase in sugars, resulting in a high-quality, yet short and intense harvest that spanned just 44 days. We are pleased with this vintage — cluster and berry sizes were down, but aromatics and flavors in the wines are abundant!

WINEMAKER COMMENTS

From the first moments of airing, this voluptuous Petite Sirah exudes aromas of spiced plum, boysenberry and dark chocolate with nuances of coriander, cinnamon and tobacco. The palate is defined by flavors of plum, black cherry and ripe blueberry. Notes of Mexican spiced chocolate and nutmeg emerge along a luscious, rich mouthfeel with supple tannins.

BLEND

76% Petite Sirah
24% Zinfandel

FERMENTATION

2 days cold soak; 10 days in fermenters
at 82–88°F; pumped over twice daily

BARREL AGING

17 months in French & American oak;
33% new oak

ALCOHOL | 13.9%

BRIX | 24.0

PH | 3.57

TA | 6.1 g/L

HARVEST DATE

September 6, 2022

VINE AGE | 22 years

SOILS

Gravelly loam on rolling hills