

MARR

2001 Cuvée Patrick Petite Sirah ~ California

Handcrafting wines that are extremely fruit-forward, Marr Cellars is a winery that meticulously creates superlative wine. Our emphasis is to work with small lots of high quality grapes, from vineyards with distinctive character and concentration. During harvest, all grapes are cooled, hand sorted, de-stemmed (not crushed) and "cold soaked" prior to fermentation. Some lots are fermented with indigenous yeast; however, most are inoculated with specific strains to accentuate vineyard and varietal characteristics. Extended maceration is completed as needed. Following slow, cooler fermentation all lots are lightly pressed. Blending is done after aging in oak from assorted forests and coopers. The resulting wines are complex with good fruit depth, balanced natural acids, hints of spice and soft tannins to complete a lingering finish.

Technical Data

Appellation	California (76% Colusa County, 16.67% Solano County, 8.33% Yolo County)
Varietal Content	75% Petite Sirah, 8.34% Grenache, 8.33% Mourvèdre, 8.33% Syrah
Aging	24 Months in older French and American oak barrels
Case Production	300 cases
Alcohol	13.45%
Residual Sugar	0.11%
Titrateable Acidity	0.69g/100ml
pH	3.64
Release Date	Spring 2004

Tasting Notes

The nose and palate feature a combination of brighter red fruit (raspberries and strawberries) and a wisp of rose petals, along with dense, darker fruit of ripe blackberries and plums, with a touch of brown spices. The palate is moderately rich, showing good varietal character and some depth. The finish is a bit lighter, and yet, perhaps, more complex than one might expect. This wine is meant to be a good value that is easy to drink, a touch rich and complex, with good varietal character.

Suggested Retail \$13.00