

MARR

2002 Petite Sirah Tehama Foothills, 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.

Appellation and Varietal Content

California, appellation is broken down in the following way: 92 percent Tehama Foothills Petite Sirah, 8 percent Tehama Foothills Syrah. The best grapes for the wine often come from areas that have marginal or limiting weather and stressful growing conditions. This Petite Sirah comes from a region that has late spring frosts or even snow, very hot, dry summers and the potential for early fall rains every year. The altitude of this vineyard provides for cool nights during the hot summer growing season. As a result the grapes have great tannic structure and firm acids. The vines must be cropped back so the remaining clusters can be harvested fully mature before wet fall weather moves in. The grapes are selected from Alger Vineyards which was established in the mid 1970's at about 2500 feet on the western reaches of Mount Lassen in northern California. These older blocks of mature Petite Sirah and Syrah vines were planted in well drained volcanic soils on arid slopes.

Technical Data

Appellation	Tehama Foothills, California
Varietal Content	92% Petite Sirah, 8% Syrah
Aging	12 Months in French and American oak barrels
Case Production	200 cases
Alcohol	14.5%
Residual Sugar	0.20%
Titrateable Acidity	0.82g/100ml
pH	3.35
Release Date	Summer 2004

Tasting Notes

The initial aromas are meaty and zesty with a combination of dense dark berry fruit such as blackberries and loganberries, along with hints of smoke, spice and a bit of orange peel. The palate is full, rich, and supple, featuring ripe plums and dark cherries with a touch of smoke and tar leading to hints of minerals that combine with softer tannins for a long drifting finish.

Enjoy this smooth Tehama Foothills Petite Sirah with Apricot Braised Prime Rib, roast suckling pig, or French Onion Soup with roasted garlic toast.

Suggested Retail \$27.00