

# 2019 PETITE SIRAH I ONE HUNDRED

We respect the land where our vineyards grow - our family's connection to nature gives our wine its foundation and individuality. Distinct soil and climate coupled with responsible farming practices highlight the character of each vintage from our generational farm in Lodi, California.

## **GROWING SEASON**

The 2019 growing season brought above-average winter rainfall that transitioned into a mildly-cold and wet early spring. The first sign of bud-break was slightly later than prior years, however, with a very warm April our vines responded with rapid growth. May arrived with a strong winter-like storm dropping between two and three inches of rain causing fast growing canopies that required leaf pulling and trimming to open the vine for even ripening. Verasion progressed steadily to harvest which began at the end of July and continued through October, where on average there was moderate daytime warmth and cool evenings that helped retain the winegrapes' freshness.

# **VINEYARD NOTES**

One Hundred Vineyard is located in the Jahant AVA of the Lodi AVA. Planted in 2015, the Petite Sirah block is 49.52 of the total 98.53 planted acres. The natural topography of the soil is Acampo Sandy Loam and San Joaquin Thick Surface, which creates a unique vineyard floor. This prompts us to farm each zone individually with the goal of a uniform vineyard and a balanced vine.

## JAHANT AVA

Located in the center of the Lodi AVA, the Jahant AVA is geographically the smallest of Lodi's seven AVAs - a total size of 28,000 acres, with roughly 9,000 acres planted to vineyard. It sits on highly dissected river terraces and old floodplain deposits. The classic Mediterranean climate has Delta fog influence, and receives cold air drainage and entrapment within our vineyards.

#### WINEMAKER NOTES

Situated in the heart of the Lodi AVA, our 100 vineyard produces concentrated fruit, making it the perfect place to plant our Petite Sirah. Matching its intense color, this wine is packed with rich aromas of pepper jelly and dried cranberries, as well as undertones of black tea. This combination of fruit and spice harmonizes on the palate and is supported by warm tannins influenced by 15 months of neutral oak aging.

# WINE STATISTICS

## SOIL COMPOSITION

Thick Surface Loam and Sandy Loam. Derivation granite rock.

#### VINEYARD PHILOSOPHY

Certified Sustainable

# **TRELLISING**

Modified Vertical Shoot Positioning

#### LOCATION

38°11'55.6"N, 121°17'01.5"W

#### **CASES PRODUCED**

1638 | 6 Pack

# AGING

Neutral French and American Oak Barrels; 15 Months

HARVEST DATE **BRIX** September 25, 2019 26.7° CLONE **ACRES** 49.52 **BOTTLE DATE ALCOHOL** September 22, 2021 15.0% TA PH RS  $5.9 \,\mathrm{g/L}$ 3.8 2.0 g/L



# SOIL

## **ACAMPO SANDY LOAM | 50%**

- · Deep to hardpan
- · Dissected by past filled intermittent sloughs
- · Formed in alluvium
- · Derived from granite rock
- 10-150 ft above sea level
- · Moderately well drained
- · Moderately rapid permeability
- · Moderate available water capacity
- · Root depth limited by hardpan at 3-5 ft

# SAN JOAQUIN LOAM THICK SURFACE | 50%

- · Moderately deep to hardpan
- · Dissected by past filled intermittent sloughs
- Formed in alluvium
- · Derived from granite rock
- 20-110 ft above sea level
- Moderately well drained
- · Permeability is slow
- · Moderate available water capacity
- Runoff ponded in small vermal pools

# **TRELLISING**

# MODIFIED VERTICAL SHOOT POSITIONING

- · Vines trained upward with narrow fruit zone
- · Adjustable catch wires to train vine growth
- · Improves exposure to sunlight
- Compatible with vineyard mechanization

# **CLONE**

## 03

- Chosen based on variety, site, climate, soil, vineyard design, cultural practices, and desired wine quality
- · Sonoma County vineyard source
- · Known for deep color and aging potential

# ROOTSTOCK

## ST. GEORGE

- Chosen based on resistance to soil pests, soil's texture, chemistry, depth, fertility, water availability, irrigation practice, vineyard design, and variety chosen
- High vigor
- · High drought tolerance
- · Prefers deep soils



"The soil change in the vineyard is incredible - one zone is clay and 100 vines later you are standing in sandy soil. Our winemakers love this variability within the vineyard. It gives balance to the overall crop."

- PHILIP LANGE