

# DOMAINE ARTEFACT

## 2018 Petite Sirah

**Aromatics:** The Domaine Artefact 2018 Petite Sirah has aromas of rich dark berry fruit compote, black licorice, Asian five spice (clove, cinnamon, nutmeg), black tea, black pepper, chalk and leather.

**Tasting Notes:** This wine is unctuous, full-bodied, with flavors of dark berry compote, olive tapenade, edible flowers, mocha, mineral finish, black earth, everlasting finish, and integrated tannins. This wine is “age worthy”.

**Fermentation:** Destemmed and fermented in macro bins. Racked into new French oak for three months followed by neutral barrels for 16 months. .

**Pairings:** Our Petite Sirah pairs well with ribs, carne asada, grilled and barbequed meats, roasted or sautéed mushrooms, and grilled eggplant. It also pairs with game, like bison chili and venison.

**Petite Sirah** was first found growing in France in the mid-1800's. It is loved for its extraordinary deep color and full-bodied flavors of blueberry, chocolate, plums and black pepper. Despite its popularity, Petite Sirah is an exceptionally rare grape with less than 10,000 planted acres worldwide, growing mainly in California.

*Definition provided by Wine Folly*



## Wine Specs

**AVA:** Sierra Foothills, Amador County

**Vineyard:** Deaver

**pH:** 3.58

**Acidity:** 6.0 grams per liter

**ABV:** 15.4 %

**Harvest:** Early October of 2018

**Cases Produced:** 101

