

ONCE & FUTURE – PALISADES PETITE SIRAH

California



APPELLATION: Napa Valley

BLEND: Petite Sirah

WINEMAKERS: Joel Peterson

VINEYARD: _____

Grapes are sourced from a narrow river canyon just east of the town of Calistoga, at the foot of the Palisades cliffs, where the soil is cobbly loam soil from the alluvial fan. There's been a vineyard on the site since 1878 and has been farmed by the Barberis family since 1908. The Petite Sirah on St. George rootstock was planted in 1968 by the son of the original owners, and more was added in the mid-70s. Summers are hot, but cool westerly morning breezes, extended sunlight and reasonable winter rainfall, create a favourable ripening environment.

VITICULTURE: _____

Committed to organic viticulture with traditional dry farming and head-trained vines.

WINEMAKING: _____

Fermentations with wild yeasts take place in small open-top redwood fermenters, punch downs are done by hand, and he favours extended macerations to allow the wines to gently infuse. Wines age in French oak, 30% of which is new.

WEBSITE: <https://www.onceandfuturewine.com>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Deeply coloured with a perfumed nose of sandalwood, clove, cinnamon, black pepper and smoke lead. Bright mouthfeel with refined tannins and a long complex finish.