The 2014 vintage was the third vintage in a drought cycle. The warm, dry winter caused the vines to awaken early. Despite the drought, the timing of late spring rains delayed irrigation needs and moderated vine stress. A repetition of warm periods, followed by cooler periods, provided ideal ripening weather and helped reduce the demand for water. The results were small berries with good acidity and highly concentrated aromas and flavors.

VINIFICATION & BARREL
The Petite Sirah for the Helmet of Mambrino was sourced from Block 12 of the Quixote vineyard. This block has loose, fine-grained, well-drained soils that lead to an intense, highly-concentrated and incredibly nuanced Petite Sirah. The wine was fermented whole-berry in an open-top tank, utilizing punchdowns to gently coax layers of intricate tannins from the skins. The wine was aged in 100% new French Oak for 20 months.

TASTING NOTES
Attractive aromas of black tea, cedar, boysenberry and savory roasted beef. Rich black fruits with smooth, well layered tannin structure pleasing enough for Robert Parker to grant it a 96 score!

TECHNICAL
ALCOHOL: 14.7%
PH: 3.77
TA: 6.0 g/L
HARVEST DATE: SEPTEMBER 10, 2014
BOTTLING DATE: JUNE 17, 2016