The 2015 growing season started with unseasonably warm temperatures in the late winter and early spring. This resulted in an early bud break and bloom. Colder temperatures in May (during the peak of bloom) caused uneven fruit set which ultimately resulted in much smaller crop in 2015.

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 28 months.

Tasting Notes

Deep, inky garnet color with lovely cassis, blackberry pie and wild blueberry notes with chocolate box, licorice and roses in the background. The palate is full-bodied, rich and powerfully fruited, with firm, chewy tannins. Fresh but ending with an enjoyable earthiness. 92 points Robert Parker.

Technical

Alcohol: 14.9%
pH: 3.75
TA: 5.9 g/L
Harvest Date: September 4, 2015
Bottling Date: March 2, 2018