

Jacob Franklin



2010 PETITE SIRAH CHAVEZ-LEEDS, NAPA VALLEY

HARVEST DATE:	10/5		
GRAPE SOURCES:	Chavez-Leeds Vineyard - Rutherford, Napa Valley		
BLEND:	100% Petite Sirah		
HARVEST BRIX:	23.5°		
MACERATION:	15 days native yeast fermentation		
AGING:	10 1/2 months in American Oak (64% new)		
PH:	3.79	TA:	0.59 g/100ml
ALCOHOL:	13.8%		
PRODUCTION:	256 cases 12-pack 750ml		

TASTING NOTES:

We could not be more pleased with how well the 2010 Chavez-Leeds Petite Sirah expresses the character of its dry farmed vineyard source. It is deep black in color and richly textured with aromas of wild blackberries, blueberries, baking spices, and hints of violets. The well integrated oak rides just below the vibrant fruit. Firm tannins and great acidity provide complexity to this full-bodied and elegant Petite Sirah.

Pair with wild game and lamb.

We suggest decanting well ahead of service to allow the bouquet time to develop. Expect this wine to age well for the next 8 to 12 years.

ABOUT JACOB FRANKLIN:

Jacob Franklin Cellars debut bottling was in 1998 and we fondly and literally refer to it as the brother label of Elyse Winery. The man behind the label is our son Jake, who at the ripe age of 8 asked “when do I get my own label without her name on it?” Good point and as parents not wanting to show favoritism, why not create a namesake label for him as well? We had gained access to some extremely limited fruit from some highly desirable vineyards in the valley and this label was the perfect place to showcase them and our only estate wine, Hoffman Lane Cabernet Sauvignon.

Jacob Franklin Cellars is focused on small production, low yield, vineyard designate wines from Napa Valley. Due to the extremely limited production these wines are available exclusively through the winery.

