

B CELLARS
[NOTES FROM THE CELLAR]

Frediani Vineyard Petite Sirah

100% Petite Sirah

2019

Vintage Notes



The 2019 growing season was a lot like a long distance race. The beginning had it's share of intrigue, the middle was steady and predictable, and the end was action packed. The early part of the year was mild, with almost no frost to speak of but there was a decent amount of rain, saturating the soils and laying the groundwork for long growing season. The spring and summer were relatively calm and steady with no major events to speak of. As fall drew near, it became clear that the wet winter and mild summer were pushing the ripening schedule back. Even though harvest took us all of the way through October, the extra time on the vine imparted amazing structure and flavor development. The alternating pattern of warm and cool days throughout harvest allowed the fruit to maintain ideal levels of acidity. Look for fresh vibrant flavors and luscious, silky textures in the wines of the 2019 vintage.

Winemakers Notes



Inky dark, deep purple tending toward black, with thick tannins produce a viscous and weighty mouthfeel. A delightful array of dried floral notes, baking spices, dried mushroom, and forest floor aromas, with a complex fruit compote flavor profile. Cappuccino foam and chocolate covered cherry complete the mid-palate, precursors to a lengthy and tannic finish of barbecue smoke and leather.

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Vineyard Story



The Frediani family vineyard is in the esteemed Rosedale-Pickett Road area of northeastern Napa Valley. This unique area near the base of the Palisades features a broad variety of soil types ranging from the higher and essentially bottomless Pleasanton gravels, to the lower, richer and heavier Bale Clay Loam fronting the Napa River. The warm Calistoga days, cool foggy nights, and third generation Frediani Family wine growing knowledge combine to produce fruit rich in color, flavor, and density.

Pairing Insights



Chef Derick suggests pairing with a braised lamb shank. A hearty piece of meat served with new potatoes and glazed carrots. This pairing reminds him of cold winter nights and a warm fire.