



VENGE 2018 OSO VINEYARD PETITE SIRAH
HOWELL MOUNTAIN, NAPA VALLEY

Petite Sirah earned its name from its small berry size. It is one of the most powerful and tannic varieties produced in America. Until the early 1960's, Petite Sirah was one of the most popular grape varieties planted in the Napa Valley, second only to Zinfandel. We chose to produce this wine because of its dynamic flavor profile and jet black hue.

The second vintage of this wine is a massive, powerhouse effort that will satisfy souls seeking rich, concentrated styles. Our Oso Vineyard Petite Sirah has an intense color and generous bouquet of rich blackberries and blueberries, vanilla bean and roasted coffee, all in a remarkably approachable glass. This wine unleashes dark and luscious characteristics, with balanced tannins and a finish that brings home the goods.

IN THE VINEYARD

Drawing its name from the Spanish word for bear, Oso Vineyard is named for the California Black Bear that frequents the vineyard and feasts on the ripening grapes, The 95-acre Oso Vineyard, located between Howell Mountain and Sugarloaf on the East side of Napa Valley was purchased by the Michael Mondavi family in 2006. Planted slopes facing the Northeastern side of Howell Mountain, growing out of rocky, volcanic soils, the vineyard is ideally located for growing Cabernet and Petite Sirah to perfection, extracting intense varietal characteristics, firm structure, and excellent aging potential. Yields in 2018 were significantly greater than annual averages with the vineyard producing outstanding consistency in ripening and tanning development, no doubt benefitting from the rain we received in the prior winter months.

IN THE CELLAR

100% gravity flow was deployed in the production of this wine. The fruit was hand picked and gently processed using our state-of-the-art Pellenc sorting and destemming system, producing what we describe as "fruit caviar." The pristine berries were moved via elevator belt into open top fermenters. Time on skins lasted a lengthy 28 to 30 days. The fruit was then lightly pressed, keeping "free run" and "press" fractions separate, and aged in 60% new, tight grained French Oak barrels for a total of 15 months. 100% native, spontaneous yeast and malolactic fermentations were key to making our Oso Vineyard Petite Sirah. This wine is bottled unfiltered.

405 Cases Produced