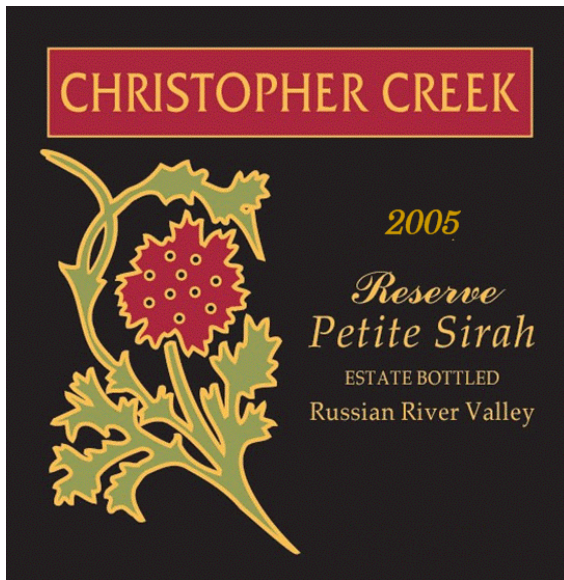




# Christopher Creek Winery

## 2005 Russian River Estate Bottled Reserve Petite Sirah



Our Estate Grown Petite Sirah grapes received, as always, very special care during the 2005 growing season. We are fortunate to have several blocks of Petite Sirah each with varying ages, elevation and sun exposure. We hand-thinned the crop and did extensive deleafing to expose the fruit, maximizing pigment in the berry's skin. All this work paid off and allowed us to get concentrated and healthy fruit. The favorable growing season coupled with the sun exposed fruit helped develop rich tannins and let the complex flavors of cassis, blueberry, blackberry, coffee and spice fully develop. As with past vintages, the wine should age well over the next 8-10 years. So that the tannins will soften and the fruit shine, we recommend holding this wine until late 2008 before drinking. Should you want to drink the wine earlier, we suggest decanting 1/2 hour before serving.

Petite can be enjoyed with many foods and can make a meal more memorable. Our suggestions for pairing are: Ahi Tuna, Game Birds (especially Duck, Goose, and Quail), Turkey, Venison, Lamb, Pork, and Beef. If you are preparing gravy,

try adding a tablespoon of wine to each cup of gravy to integrate the food with the wine( be sure to warm the gravy to cook off the alcohol).

Gold Medal-CA State Fair, June 2007

Silver Medal- Tasters Guild, May 2007

Silver Medal- Orange County Fair Wine Competition, June 2007

2004 Vintage

Silver Medal- Orange County Fair Wine Competition, June 2006

Silver Medal- Los Angeles County Fair Competition, June 2006

2003 Vintage

Gold Medal-The SF Chronicle No. CA. Wine Competition, February 2005

Gold Medal-Jerry D Mead's New World Wine Competition, February, 2005

Gold Medal-Grand Harvest Awards (top 6% of all wines tasted), February, 2005

2002 Vintage

BEST OF CLASS-Jerry Mead's New World International Wine Competition, March 2004

EXCEPTIONAL- Dan Berger's Vintage Experience, August 5, 2004

2001 Vintage

Gold Medal-Grand Harvest Awards, Sonoma, February 2003

Gold Medal-Tasters Guild Int'l Wine Competition, May 2003

1999 Vintage

Gold Medal & Best of Class-The SF Chronicle No. CA. Wine Competition, February 2001

Gold Medal & Chairman's Award- Riverside International Wine Competition, May 2001

Harvested September 2005— 2.5 tons/acre  
Aged in French and American Oak Barrels

Released Spring 2007  
1096 Cases Produced

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Tasting Room Open 11-5 Daily

**WINE PROFILE  
STYLE**

**2005 RR Estate Bottled Reserve Petite Sirah**

<b>Light Bodied</b>	<b>Medium Bodied</b>	<b>Full Bodied</b>
<hr/>	<hr/>	<hr/> <b>X</b>
<b>Drink Now (0-3 Years)</b>	<b>Will Age (3-5 Years)</b>	<b>Will Age (6-10 Years)</b>
<hr/>	<hr/>	<hr/> <b>X</b>
<b>Slightly Fruity</b>	<b>Fruity</b>	<b>Very Fruity</b>
<hr/>	<hr/>	<hr/> <b>X</b>
<b>No Tannins</b>	<b>Soft Tannins</b>	<b>Heavier Tannins</b>
<hr/>	<hr/>	<hr/> <b>X</b>
<b>Low Acidity</b>	<b>Medium Acidity</b>	<b>Higher Acidity</b>
<hr/>	<hr/> <b>X</b>	<hr/>
<b>No Resid Sugar-Dry</b>	<b>Off Dry</b>	<b>Sweet</b>
<hr/> <b>X</b>	<hr/>	<hr/>

**Comments:**

**Tannins will soften as wine ages. Fruit will shine as wine ages. Carefully pair wine with higher acid foods.**

**Yummy, Jammy, Layered Fruit. Begin to drink Late Fall 07. Buy at least 6 bottles and enjoy a bottle each year.**