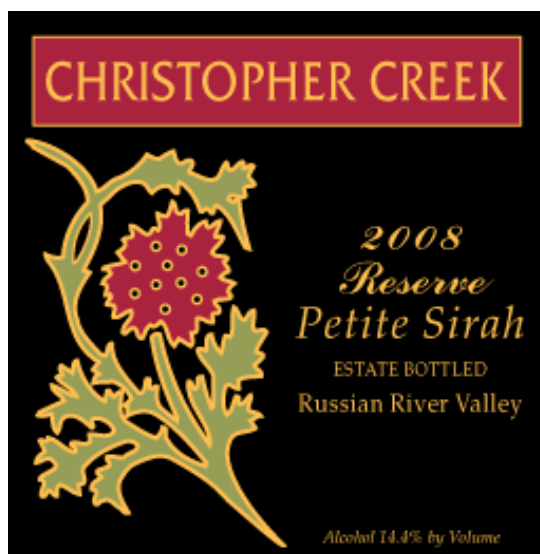




CHRISTOPHER CREEK WINERY

2008 Russian River Estate Bottled Reserve Petite Sirah



Our Estate Grown Petite Sirah grapes received, as always, very special care during the 2008 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 velvet tannins and let the complex, seamless flavors of boysenberry, cassis, blackberry, and brown spice fully develop. As with past vintages, the wine should age well over the next 8-10 years. So that the velvet tannins will soften and the fruit shine, we recommend holding this wine until late 2011 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).

2008 Vintage

Best Red of Show (of 1,923 entries), Riverside International Wine Competition, April 2010

2007 Vintage

Chairman's Award(Unanimous Gold All Judges) Riverside International Wine Competition, April 2009

Gold Medal- Tasters Guild International, April 2009

Silver Medal-CA State Fair, June 2009

2006 Vintage

Best of Class (All Judges) Pacific Rim International Wine Competition, April 2008

Double Gold (All Judges) Tasters Guild International, May 2008

Best of Class Sonoma Appellation- CA State Fair, June 2008

Silver Medal - Orange County Fair Wine Competition, June 2008

2005 Vintage

GOLD STAR AWARD- Santé The Magazine For Restaurant Professionals

Gold Medal-CA State Fair, June 2007

Silver Medal- Tasters Guild, May 2007

Silver Medal- Orange County Fair Wine Competition, June 2007

Silver Medal- Sonoma County Harvest Fair, September 2007

2004 Vintage

Silver Medal - Orange County Fair Wine Competition, June 2006

Silver Medal - Los Angeles County Fair Competition, June 2006

Harvested September 25 and October 1, 2008— 3 tons/acre—24.9 Brix

Aged in French and American Oak Barrels

Released Spring 2010

415 Cases Produced

Tasting Room Open 11-5 Daily