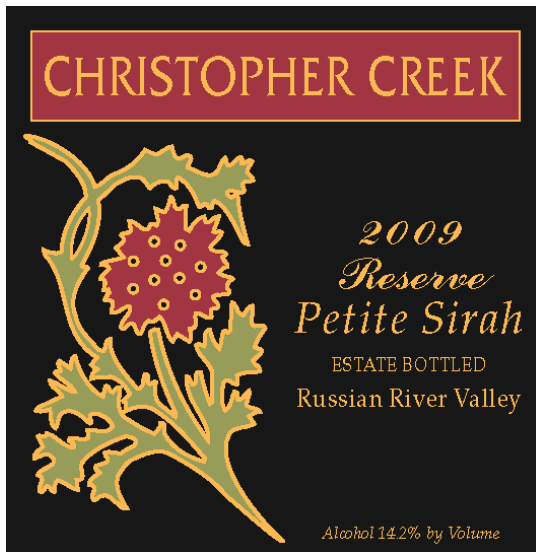




# Christopher Creek Winery

## 2009 Russian River Estate Bottled Reserve Petite Sirah



Our Estate Grown Petite Sirah grapes received, as always, very special care during the 2009 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 2013 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 add-

ing 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).

**Best of Class Gold-New World International Wine Competition, May 2011**

**Best of Class Pacific Rim Wine Competition, June 2011**

**Gold- Riverside International, June 2011**

**Silver Medal- San Diego Wine Competition, April 2011**

**Silver Medal- Tasters Guild, May 2011**

**2008 Vintage**

**Sweepstakes Award...Best Red Wine 1000 wines all judges agreed...**

**Riverside International Wine Competition, April 2010**

**Silver Medal- Tasters Guild, May 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 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**

Harvested September 2009— 2 tons/acre— 24.5 Brix  
Aged in French and American Oak Barrels PH 3.77 at Bottling  
Released Spring 2011  
387 Cases Produced

Tasting Room Open 11-5 Daily

**WINE PROFILE  
STYLE  
2009 RR Estate Bottled Reserve Petite Sirah**

<b>Light Bodied</b>	<b>Medium Bodied</b>	<b>Full Bodied</b>
<hr/>	<hr/>	<hr/> <b>X</b> <hr/>
<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> <hr/>
<b>Slightly Fruity</b>	<b>Fruity</b>	<b>Very Fruity</b>
<hr/>	<hr/>	<hr/> <b>X</b> <hr/>
<b>No Tannins</b>	<b>Soft Tannins</b>	<b>Heavier Tannins</b>
<hr/>	<hr/>	<hr/> <b>X</b> <hr/>
<b>Low Acidity</b>	<b>Medium Acidity</b>	<b>Higher Acidity</b>
<hr/>	<hr/> <b>X</b> <hr/>	<hr/>
<b>No Resid Sugar-Dry</b>	<b>Off Dry</b>	<b>Sweet</b>
<hr/> <b>X</b> <hr/>	<hr/>	<hr/>

**Comments:**

**Tannins will soften as wine ages. Fruit will shine as wine ages.  
Yummy, Jammy, Layered Fruit. Begin to drink Late Fall 2013. Buy at  
least 6 bottles and enjoy a bottle each year.**