

Jacob Franklin



2009
PETITE SIRAH
HAYNE VINEYARD, NAPA VALLEY

HARVEST DATE: 9/8 and 9/18
GRAPE SOURCES: Hayne Vineyard -
St. Helena, Napa Valley
BLEND: 86% Petite Sirah and 14% Zinfandel
HARVEST BRIX: 24.0° and 23.5°
MACERATION: 15 days native yeast fermentation
AGING: 10 1/2 months in American Oak
(100% new)
PH: 3.73 **TA:** 0.61 g/100ml
ALCOHOL: 14.2%
PRODUCTION: 401 cases 12-pack 750ml

TASTING NOTES:

The 2009 Hayne Petite Sirah exudes a dark purplish hue with an intense nose of blackberries, forest floor, black pepper, and cured meats along with hints of earthy mushroom and dried herbs. Ripe blackberry and wild plum flavors are accented by tar, earth, and black pepper. The wine has a lush mouthfeel with a sleek balance of acidity, fruit, and chewy tannins that lead to a long finish that seems to keep rolling over the palate. This is what Petite Sirah should taste like.

Pair with lamb shank, wild game, veal, beef or strong cheeses.

Allow this wine plenty of air upon opening. It is drinking wonderfully right now but will continue to age well for the next 10 to 15 years.

ABOUT JACOB FRANKLIN:

Jacob Franklin Cellars debut bottling was in 1998 and we fondly and literally refer to it as the brother label of Elyse Winery. The man behind the label is our son Jake, who at the ripe age of 8 asked “when do I get my own label without her name on it?” Good point and as parents not wanting to show favoritism, why not create a namesake label for him as well? We had gained access to some extremely limited fruit from some highly desirable vineyards in the valley and this label was the perfect place to showcase them and our only estate wine, Hoffman Lane Cabernet Sauvignon.

Jacob Franklin Cellars is focused on small production, low yield, vineyard designate wines from Napa Valley. Due to the extremely limited production these wines are available exclusively through the winery.

