



**Technical Data:**

**Cases Produced:**

325

**Vineyard:**

51% Obsidian

14% Citron

35% Frediani

100% Napa Valley

**Oak:**

30% New French Oak

10% New American

**Alcohol:**

15.1%

**Release Date:**

1 September 2017

**Tasting Notes:**

Our wine has aromas of blackberry jam, boysenberry, lavender, blueberries, and black currants. There are undertones of graham crackers, brown spices, and vanilla. This vintage is full bodied with long voluptuous and velvety tannins. We strive to keep the aromatics fresh and lifted while keeping the body of the wine in balance and complex. This wine finishes with a beautiful interplay of black cherries, violets, caramel and vanilla. We hope you enjoy it as much as we do.

**Aging:**

While our wine will age 10-15 years easy, our preference is it to drink them younger and more fruit forward in the 6 month to 2 year window. We feel bottling under screwcaps will help preserve the freshness and consistency of every bottle for a very long period of time.

**Winemaking:**

These small lots of Petite Sirah were hand picked, destemmed, and lightly crushed into bins. They were punched down by hand three times daily during the peak of fermentation. Color extraction and tannin were closely monitored to achieve a robust full bodied wine with balanced tannin. The wine was pressed off at dryness, and aged in 30% new French Oak and 10% New American Oak barrels for a period of 12 months. We bottled the wine in January of 2017 with the goal of preserving the fresh fruit character of these vineyards. The wine is always bottled under screwcap. We feel this is the best closure for our wines and the wine should age and hold its fruit for a very long time.

**Vineyards:**

Our 2015 Napa Valley Petite Sirah comes from three vineyards located in the Calistoga appellation. The first, a family run vineyard called Citron, was planted to Petite Sirah in 2004. We work closely with the Citrons throughout the growing season to achieve the best quality fruit for Three Clicks. Our second Petite Sirah source comes from Gary Branham's Obsidian vineyard. Gary is a well established grower and good friend. He farms his vineyard immaculately, making sure that every vine and every cluster is in perfect condition. The third source is the famed Frediani Vineyard. The family has a long standing reputation for excellent farming and location. They have farmed the same piece of land since the turn of the last century. The rocky soils in these vineyards combined with the long growing season and diligence in the vineyard produced a Petite Sirah that is intensely colored and packed full of boysenberry and blueberry jam characteristics.