



**Technical Data:**

**Cases Produced:**  
125

**Vineyard:**  
76% Citron  
19% Obsidian  
5% Frediani  
100% Napa Valley

**Oak:**  
40% New French Oak

**Alcohol:**  
14.3%

**Release Date:**  
1 April 2013

**Tasting Notes:**

Our wine has aromas of blackberry jam, lavender, blueberries, black currants, and boysenberry. There are undertones of graham crackers, brown spices, and vanilla. The wine is full bodied with long velvety tannins. It finishes with a beautiful interplay of black cherries 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 to drink them younger and more fruit forward in the 6 month to 2 year window.

**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 40% new French Oak barrels for a period of 15 months. We bottled the wine in January of 2013 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 2011 Napa Valley Petite Sirah comes from two small vineyards located in Calistoga. 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. We blend the two wines together in early January to achieve a complex and fruit forward expression of Petite Sirah. The 2011 growing season was unusual and challenging, with above average rainfall and a very cool and foggy summer. This led to a very long and cool growing season. The rocky soils in these vineyards combined with the cool growing season and diligence in the vineyard produced a Petite Sirah that is intensely colored and packed full of boysenberry and blueberry jam characteristics.