



## Rusina 2007 Alexander Petite Sirah- 175 cases produced

At Rusina, we are focused on making wine from one varietal, **Zinfandel**. However with that said, the secret to great Zinfandels is just a touch of the right **Petite Sirah** or as the **old timers call it "Pet's."** Our wines express the individual character of each vineyard site, resulting in consistent wines from each vintage. Every block of grapes we harvest is 2 acres or less; because of this we are able to focus our attention on every vine.

Our minimalist approach to winemaking and hands-on attention to detail, results in consistently high quality wines year after year. Every step of the winemaking process is done carefully by me; we do not have our wines made for us. The grapes are sorted 3 times before fermentation, on the vine, going into the picking bins, and on a sorting table before fermentation. The result is the purest expression of the fruit in the wine.

Every vintage has its unique characteristics and, over time, these characteristics develop into a distinctive style. Here is what was produced:

### Vineyards

- 88% Petite Sirah, from the Demostene family in the well drained rocky soils in Alexander Valley (close to the Jim Town Store)
- 10% Zinfandel from 35 year old bench land vineyards of Fred and Donna Passalacqua near Healdsburg in the cooler region of Alexander Valley.

### Winemaking

- Hand sorted before the crusher
- Stainless steel fermentation, hand punched every 6 hours, a Pinot Noir technique that results in broad, silky tannins.
- Malolactic Fermentation in 33% new Hungarian Oak barrels.
- Aged for 11 months in barrels before bottling.

### Tasting Notes

- Dark, rich, dense and loamy. Loads of ripe concentrated blueberry and blackberry flavors that are complex and expansive, finishing with a burst of flavor and ample tannins.

### Final Analysis

- Alcohol 14.75%
- T.A. 0.56 g/l
- pH 3.75
- Residual sugar 0.05 (dry)