

2023 ROYAL PUNISHERS

NAPA VALLEY PETITE SIRAH

For nearly a century Petite Sirah held the title of the most commonly planted variety in the Napa Valley, only surpassed by Cabernet in the late 1960's. Known for its dark color, firm structure, deep blue and black fruit flavors, Petite Sirah has an affinity for improving blends made from Zinfandel or Cabernet— it is no wonder that this grape held the top spot among growers and winemakers for so many years.

To honor the heritage of Petite Sirah in the Napa Valley, we bottle our Petite Sirah under the name Royal Punishers. An anagram of the parent grapes of Petite Sirah, Peloursin and Syrah, the name Royal Punishers speaks to the wine's finesse and structure.

A 100% Petite Sirah blend with components from Rutherford, the Oak Knoll, Pope Valley, and St. Helena, the Royal Punishers shows why Petite Sirah remains a vital part of Napa Valley's grape growing traditions.

VINTAGE NOTES:

The 2023 season was one of the coolest vintages in more than a decade that, as time progressed, showed all the markings of the spectacular vintage that ended up in the bottle. Several years of drought were erased in a single season as rains began just after the completion of the 2022 harvest and continued through the spring of 2023. Ample ground water and cool temperatures delayed budbreak until April with flowering in mid-May. Moderate temperatures through the spring and summer allowed for balanced maturation across all vineyards - allowing us to pick at the perfect intersections of flavor, sugar, acid, and tannin maturity. Harvesting at Robert Biale began with earlier sites in September while moderate heat at the start of October accelerated picking that lasted through the end of the month.

WINEMAKER'S TASTING NOTES

Warm and inviting with notes of blackberry, cedar, plum, and wet slate on the nose. Rich on the palate with clove, blackberry, fig, and white pepper. Elegant, mouth coating tannins frame this wonderfully complex Napa Valley Petite Sirah.



Harvest Oct. 4th to 18th

Aging 16 months French oak;

35% new

pH 3.80

TA 5.0 g/L

Alcohol 14.5%