



## PERBACCO CELLARS

### 2001 Bacchus – Paso Robles

**VINEYARD** Both the Zinfandel and the Petite Sirah for this blend are from the Froggy Hill Vineyard, located in the hills outside of Templeton, South of Paso Robles. The climate is warm but moderated by cool afternoon winds from the Pacific, which preserves the natural acidity in grapes. At an elevation of 600 feet, it boasts well-drained, rocky loam soils. In 2001, thinning before and after veraison contributed to very low yields, and water was limited in order to build concentration in the fruit. The Petite Sirah was harvested slightly later than the Zinfandel, and displayed excellent color and spice qualities.

**WINEMAKING** Both vineyards were hand harvested between September 1-3 at an average brix of 24.3. The fruit was crushed and destemmed then racked into French oak barrels (80% new) before fermentation was completed to fully integrate the structure of the wine with the wood elements. Here, the wine completed malolactic fermentation then saw an additional nine months barrel aging. The finished wine was bottled unfiltered and unfiltered on August 14, 2001.

**TASTING NOTES** In this wine, the Petite Sirah acts as Doctor Jekyll to the Mr. Hyde in the Zinfandel, lifting the vibrant blackberry and cherry flavors and adding black pepper to the mix. The wine is complex and complete, exhibiting layers of fruit framed by sweet French oak and a supple richness that lingers through the lengthy finish.

#### TECHNICAL NOTES

Composition: 75% Zinfandel/25% Petite Sirah  
Alcohol 13.8%  
Production: 399 cases

for additional information:  
[www.acmewinemarketing.com](http://www.acmewinemarketing.com)