

McKahn Family Cellars

Valuing family, friendship and tradition

Established in 2014, McKahn Family Cellars has dedicated itself to crafting site-specific Rhône varietal wines of quality and character from some of the best vineyards in Northern California. We are not beholden to any single appellation, and will search near and far for a vineyard that produces fruit to meet our high standard.

California is blessed with some of the most diverse terroir in the world, and our wines reflect that wealth of diversity from the Russian River Valley to the Napa Valley; from the Sierra Foothills to the Livermore Valley. We value family, friendship and tradition, and our wines are crafted with the intention of being shared among loved ones. We respect the millennia old tradition of winegrowing, and take every precaution necessary to ensure each of our wines is unique to their specific terroir and varietal. 

2016 PETITE SIRAH

The bouquet on this wine is sweet, but not overly ripe. Boysenberry and blackberry syrup, maraschino cherry, blueberry pie and kahlua coffee bounce out of the glass and transition to the palate nicely.

The tannin structure is large and the color is an exceptional deep purple. Bittersweet chocolate mixes well with the play of red and blue fruit flavors, and the finish is quite long. This wine was made with the intention of long term aging, and we suggest cellaring for five years before consumption. If consumed earlier, an hour decant is recommended.

Production Notes

These grapes are grown at the Casa de Vinas vineyard in Livermore, and were picked in late September 2016. They were destemmed to fermentation bins, and fermented on the skins for 8 days. It was aged in 50% new French and Hungarian oak for 18 months.

Livermore Valley

The Livermore Valley is an East-West

oriented valley east of the San Francisco Bay, and west of the Altamont hills that separate the Bay Area from the Central Valley. The coastal fog that regularly move in and out of the valley moderate the warm days of the growing season, and makes it an ideal location for growing wine grapes. It's defining characteristic is the gravel that occupies most of the soil profiles throughout the valley and make for low vigor vines, and highly concentrated wine.

Suggested Food Pairing

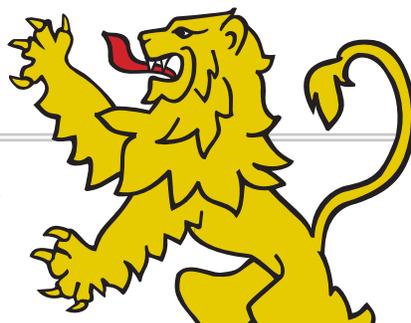
Enjoy this wine with braised lamb or chicken with mole sauce.

TECHNICAL DATA

HARVEST BRIX	25.5
TA:	6.1 G/L
PH:	3.85
ALCOHOL %:	14.9%
CASE PRODUCTION:	95
RETAIL:	\$42.00



WINE ENTHUSIAST
91
POINTS



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