



MARSTON FAMILY
VINEYARD

2014 MARSTON FAMILY VINEYARD PETITE SIRAH

This is the inaugural vintage of Marston Family Vineyard Petite Sirah. Following the 1992 harvest we made the difficult decision to replant our Petite Sirah vines dating to the late 1880s, yet never lost our passion for this heritage varietal. After 20 years, we had the good fortune to be introduced to a beautiful, well-positioned vineyard in western Calistoga, and began making small lots in 2012 and 2013 under our *elizabethjohn* label.

Maturing from a small 3-acre plot, our 2014 Petite Sirah captures everything we love about this varietal – power, finesse and character. Inspired by the legendary bottlings of Sean Thackrey from our estate, we were fortunate to combine the uniformity and balance of the vintage with the complexity of the smaller berry size to produce an exceptional return to Petite Sirah for Marston Family Vineyard.

Vintage Summary

The 2014 growing season started with an early bud break due to an early spring. As in the previous year, ideal conditions during bloom allowed for an almost perfect set. The temperate conditions continued through veraison in July and August, and the August earthquake did not affect the vines allowing the early harvest season to begin without interruption.

Within the vineyard, the 2014 vintage had very uniform clusters and balanced to light canopies compared to that of 2013 and 2012. The harvest season started off early, with ideal temperatures that allowed a wonderful set to support a more “normal” yield for the early varieties (e.g. SB, CH, PN); however, the lack of soil moisture affected the canopies of the later ripening varieties (e.g. CS, SY, PV) such that our yields for Petite Sirah were lower than planned. Due to the early start, we were able to pick out before the late October rains and maximize the vintage from the smaller berry sizes, and consistently smaller clusters.

2014 MFV Petite Sirah Technical Data:

Vineyard Source:	Sundance Vineyard
Appellation:	Calistoga AVA, Napa Valley
Composition:	100% Petite Sirah
Harvest Dates:	September 22, 2014
Winemaker:	Marbue Marke (2009 – present)
Vinification:	Traditional Stainless Steel Tank Fermentation
Aging:	100% French Oak Aging (80% new) for 19 months
Production:	196 Cases bottled on May 17 th , 2016

Winemaker Tasting Notes:

“An intense bouquet of wild blueberries, huckleberry and clematis flower leads into a layered mouth of fresh blackberries, black plum, pomegranate and red currant. Dark purple in color and full bodied with a silky mouthfeel, the richness combines effortlessly with the cedar tannins for a long finish of dark chocolate and black raspberry.” - Marbue Marke, March 2017