

TOUCAN WINES

2007 Estate Petite Sirah

2007 in the vineyard...

A dry and cold winter allowed us to complete pruning in January, but nights of hard-freezes for a seven day stretch damaged water lines, foliage on trees and ultimately meant the end for several vines in the vineyard. The rains never came in spring and drought conditions resulted in early stress in the vineyard forcing less established vines to give up their fruit. Vines less stressed by the loss of rain set less fruit than normal on a schedule more typical of 2004 or 2005 vintages. The clusters and the berries formed this year were both smaller and more concentrated. The consistent warmth and relatively dry weather that dominated the growing season also produced less foliage on the vines, fewer weeds and overall the yield was less than expected. Very little vine thinning was required in July to expose the fruit to sun and air-flow and as veraison started we noticed the vines slowing and starting an early seasonal shut-down. By mid August the vineyard was entirely netted and we began our wait for harvest.

Harvest of our Estate Petite Sirah occurred on September 29th. The fruit came into the winery in perfect condition and I allowed 3 plus days of cold soaking and a slow fermentation in one small open bin. After a gentle pressing, we placed the wine in new French and Hungarian oak barrels. After the first racking, and the majority blended into our Estate Zinfandel bottling, the remaining Petite Sirah remained in new oak barrels until bottling. Our 2007 Estate Petite Sirah was bottled on February 8th 2009 after 16 months in barrel. Only 35 cases were separately bottled unfiltered and unfiltered.

A bottling of 245 cases of our 2007 Estate Zinfandel (which included 10% Estate Petite Sirah) was also bottled from our Toucan Wines Estate vineyard and was awarded Gold and Best of Class awards from Los Angeles International Wine Competition and Gold from the San Diego Wine Competition.

The finished wine...

The 2007 Estate Petite Sirah resembles the 2006 vintage with elegant fruit and a beautiful sweet fruit nose. On release, the 2007 will still be a young wine and proper storage is recommended.

Harvest: September 29th, 2007
Bottled: February 8th, 2009
Acid: .794
Alcohol: 13.5%
Release: \$38/btl retail (35 cases - 750ml)

T O U C A N W I N E S

Hand Crafted, Estate Grown, Limited Production Wines

Toucan Wines is a husband and wife run micro-winery and 3½ acre vineyard producing hand-crafted estate grown Zinfandel and Petite Sirah wines with a total limited estate production of about 300 cases.

Toucan Wines is located on the beautiful central coast of California, deep in the foothills of the Arroyo Grande Valley AVA. Our small 3½ acre hillside vineyard is planted to "old clone" head-trained Zinfandel and Petite Sirah vines known for low-yields, looser clusters and balanced fruit. Our micro-climate helps produce an elegant yet forward Zinfandel and Petite Sirah with rich varietal flavors and balanced acidity - making our wines the perfect selection for fine food. We produce every wine without adjustment, and each is carefully aged in only the finest new oak, then hand-bottled unfined and unfiltered.

Husband and wife, Doug Timewell and Terrie Leivers farm the vines and produce the wines, we truly are a family winery - we planted the vineyard, we perform the vineyard work, and we produce and bottle the wines in our winery located next to our family home. Small by any standard, micro-winerries like ours are focused on quality - it's our focus, attention to detail, and limited production that helps set our wines apart.

Doug Timewell and Terrie Leivers

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