

Ovis (Latin for sheep) is a small lot of wine that pays homage to the flock of sheep that help control the cover crops and weeds in the vineyards. The sheep and the dedicated Great Pyrenees guard dogs are the foundation of Clay Shannon's sustainable farming practices. His love of protecting mother earth creates fertile lands that produce this extraordinary wine that he and his family offer to you with pride.

OVIS

PETITE SIRAH

VINTAGE 2016

The spring of 2016 was a steady sine wave of hot and cool days starting harvest off on August 20th. The whites were brought in before a week of cold weather slowed down ripening, allowing for a brief respite after the first rush of harvest. Reds started to trickle in during early September. The season went smoothly, until October 20th brought a deluge of rain with a fair amount of fruit left hanging. The varieties left to weather the storm were hearty, open clusters that handled it just fine. We finished up harvest on October 24th ending an eight-week vintage, one of our longest but best on record.

TASTING NOTES

Amazing wine takes time. On the north slope of High Valley, on Franciscan soils, lies a small 2.7 acre block in the middle of Betsy's Vineyard. These 30+ year old vines produce small clusters of our most mouth watering Petite Sirah. This wine has aromas of ripe blueberries, plums and blackberries with undertones of dark chocolate and tobacco followed by flavors of dense fruit, dried herbs, warm spices and polished tannins. Enjoy anytime or lay down for 10+ years.



Petite Sirah • High Valley AVA • Betsy's Vineyard
28 months in barrel • 28% new French oak, 72% 2 year old French oak selections
Le Roi, Radoux and TW Boswell coopers
Brix at harvest 25.7 • pH 3.67 • Total Acidity 6.4 g/L • Alcohol 15%
Ingredients: Petite Sirah grapes, yeast, tartaric acid, potassium metabisulfite and time

525 cases produced

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