



## 2010 La Sirena “Le Barrettagé” Winemaker Notes/Fact Sheet

Announcing the brand new **2010 “Le Barrettagé”** wine. The name came to me a couple winters ago while driving up to Tahoe to go skiing. It’s a fusion of my last name with the classic Rhone wines from L’Hermitage. Just makes you smile! There will be even more smiling when you taste this amazingly rich, silky and absolutely delicious wine. We have kept the Rhone style bottle but the new label has some delightful surprises. The blend comes from our own Barrett Vineyards Syrah, a tiny little 2 acre block at the foot of Mount St. Helena, a favorite vineyard in the hills of St Helena, plus a dollop of Petite Sirah from a neighbor vineyard in Calistoga. All are exceptional vineyard sites, quite rocky and steep, producing an incredibly layered, textural, and complex wine. I was only able to make 255 cases of this special bottling so I hope you will get a chance to enjoy it.

### Just the Facts:

Harvest Date: October 5- 15, 2010

Blend: 60.5% Syrah (St. Helena), 38% Barrett Vineyards Syrah (Calistoga), 1.5% Petite Sirah

Some Chemistry: 14.6% alc. T.A. 0.63, pH 3.78

100% French oak barrels 45% new for 22 months

Bottling date: June 25, 2012 Release date: Nov 1, 2013 Production: 255 cases

### Tasting Notes: 2010 “Le Barrettagé” (tasted 10/24/13 by HPB)

This is a high pigment vintage. The wine coats the glass with a very deep ruby blackberry color. Aromas are deep and rich of black plums, molasses, pomegranate, clove spice, venison, violets and other fresh flowers. It is fully ripe and concentrated, dense, lush and mouth coating. Nice layering and a big ripe expression of this gorgeous variety. This is quite a hearty big red wine that is begging for grilled meats, ribs!, steak, venison, duck, spicy sausage, or rich pastas or lasagna. Flavors persist with lovely balance and a long silky finish. I allowed the wine to open up for about 20 minutes before these notes as it is quite young. Further time gives greater results as it opens up showing what can happen with additional age. If you just can’t wait, you may consider a moderate decant, though I’m not normally a fan except for older wines with sediment or extremely young wines that need to awaken. This is a delicious wine. The resulting blend is greater than the sum of its parts showing the dense, rewarding concentration and the magic of skilled blending.

Why “**La Sirena**”? The name means “the Mermaid” in Spanish and Italian. I chose it because I’m a long time scuba diver and was looking for something fun and magical (like wine) to name the winery. The first vintage of La Sirena was 1994 with the first Cabernet Sauvignon made in 1996. There are currently five wines made; **Cabernet Sauvignon**, **Le Barrettagé**, **Moscato Azul** (dry Muscat Canelli), and our two fun and tasty proprietary winemaker red blends; **Art Bus**, and **Pirate TreasuRed**. Production is always small, focusing on fine wines of purity and excellence-the best that can be made. Wishing you all the best!

A handwritten signature in black ink, reading 'Heidi P. Barrett'.

Heidi Peterson Barrett  
Winemaker/Owner, La Sirena