

**Marr Cellars****2004 Petite Sirah
(California)**

Bob Marr, owner of Marr Cellars believes that wine often originates from areas with marginal or limiting weather and stressful growing conditions. This distinctive Petite Sirah proves the point since it originates in a region that has late Spring frosts or even snow. Summers, however, are very hot and dry with the potential for early Autumn rains nearly every vintage. Serious green harvesting, when necessary, allows remaining clusters to be picked fully mature before wet weather moves in.

Produced from 100 percent Lake County Petite Sirah from Shannon Ranch, located within the High Valley Appellation, its sourced from high altitude, low-yielding vineyard blocks that provide fruit with focused, layered and concentrated flavors of a medley of dark fruits with a unique characteristic that Marr calls "sweet smokehouse aromas."

A full, rich palate impression anchors forward black fruit characteristics that extend into an amazingly mellow finish, given its first powerful expression. As with all Marr wines, new cooperage is used sparingly, providing just a hint of fragrant oak. Spicy dry-rub barbecued baby back ribs make an outstanding food match to this very attractive Petite Sirah.

Reviewed July 18, 2007 by [Eleanor & Ray Heald](#).

THE WINE

Winery: [Marr Cellars](#)

Vintage: 2004

Wine: Petite Sirah

Appellation: [California](#)

Grape: [Petite Sirah](#)

Price: \$25.00

THE REVIEWER**Eleanor & Ray Heald**

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.

