

L. A. Cetto *Petite Sirah 2004* PRIVATE RESERVE  
has finally arrived.



**W**e are pleased to announce the release of the first edition of L. A. Cetto Petite Sirah 2004 Private Reserve.

As you probably know, L. A. Cetto Petite Sirah is very successful wine and we want to present this consistent quality wine, but barrel aged, looking for a different style and more complex wine.

### L. A. CETTO PETITE SIRAH 2004 PRIVATE RESERVE.

Barrel aged for one year using new American oak barrel, medium toast.

Alcohol by Volume: 14%  
Wine maker: Camilo Magoni.  
Total production: 4,200 bottles.

#### Tasting note:

Color: Deep ruby color, bright, beautiful on the glass.

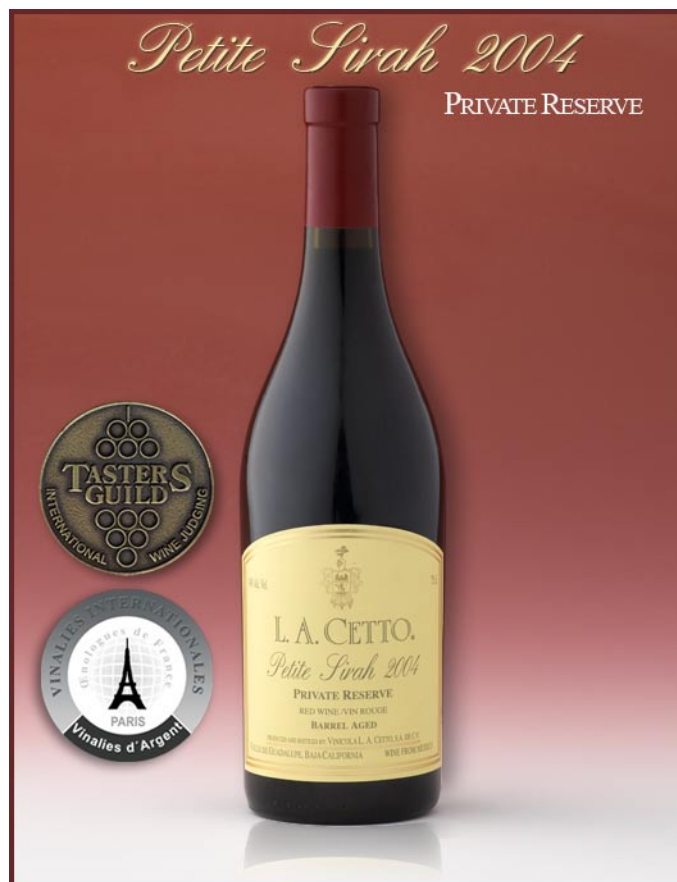
Aroma: Intense aromas of red fruits and oak, mint, leather and tobacco at the end, very clean in nose, but complex, good character with its own personality.

•Taste: Full body, intense, red fruits and sweet tannins, long in mouth and very pleasant after tasting. Well balanced.

Aging potential: Eight years.



Try it with beef meat (fillet or New York steak), lamb or pork on the grill. We recommend you to use an appropriate glass, it will be much better to enjoy this unique wine.



As you will understand, we are very proud about this new wine that has been already awarded with **Gold Medal in Tasters Guild Michigan on 2007 & Silver Medal in Vinalies Internationales, France.**

There was a small production on the first edition and the entire inventory has been already allocated, however 2005 vintage is aging in barrel and it will be bottled very soon. We are convinced that it is as good as 2004.

We hope both will be well received by L. A. Cetto Petite Sirah fans; there is no doubt, it is another jewel of the crown.

Salud!