



Homage Cellars

2022 PETITE SIRAH

winemaker notes

Our Homage Cellars 2022 Petite Sirah was sustainably grown northwest of Lodi. The vineyard is fully mature, maximizing the expression of the terroir and varietal. Starting with a dark color in the glass, this intense red wine offers rich fruit aromas of black cherry, blackberry and black currant. In a second nose, we sense earthy tones, toasted oak and cedar notes, along with pepper and meaty aromas. The tannic structure is front and center through the mouth. With a round attack, the tannins of this Petite Sirah are not overpowering. This is a medium-intensity wine with a hint of power in the finish.

Appellation: California

Varietals: 100% Petite Sirah

Alc: 14%

Released: July 2023



About the Brand

With Homage (pronounced oh-maj) Cellars, we honor and pay homage to the founders of California grape growing.

profile

Nose: Black cherry | Blackberry | Black currant | Earthy | Toasted oak | Cedar | Pepper | Meaty

Mouth: Round | Tannic | Medium intensity | Powerful



Serve: Room temp

Aging: 3 - 4 years

Vinotype: Tolerant

Pairs well with: Duck confit | Chicken | Roasted pork loin | Falafel | Ravioli | Provolone | Camembert

Similar to: Sun Fish Petite Sirah and Suburban Fracas Tannat

Fun fact: Petite Sirah is actually the same as the Durif grape variety of France, a cross between Syrah and a local grape variety called Peloursin. Syrah and Peloursin are the parents of Petite Sirah.



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4
servings

20m
prep

60m
cook time

try with
dry reds

Chipotle Roasted Chicken with Potatoes

Ingredients

- 1 1/2 teaspoons McCormick Gourmet™ Chipotle Chile Pepper
- 1 teaspoon McCormick Gourmet™ All Natural Mexican Oregano
- 1 teaspoon McCormick Gourmet™ Organic Paprika
- 1/2 teaspoon McCormick Gourmet™ Organic Ground Cumin
- 1/2 teaspoon McCormick Gourmet™ Organic Garlic Powder
- 1/2 teaspoon McCormick Gourmet™ Sicilian Sea Salt
- 1 1/2 pounds small red potatoes, quartered
- 1 tablespoon vegetable oil
- 2 teaspoons brown sugar
- 1 whole chicken, 3 to 3 1/2 pounds, quartered
- 1 tablespoon chopped fresh cilantro

Directions

Preheat oven to 400°F. Line large shallow roasting pan with foil; spray foil with no stick cooking spray.

Mix chipotle chile pepper, oregano, paprika, cumin, garlic powder and sea salt. Toss potatoes with oil and 1 teaspoon of the spice mixture in large bowl. Spread potatoes on half of the baking pan.

Mix brown sugar with remaining spice mixture. Rub onto chicken pieces, including under the skin. Arrange chicken, skin side up, on other half of baking pan. Loosely cover with foil.

Bake 40 minutes; remove foil. Turn and rearrange potatoes. Bake, uncovered, 20 minutes longer or until chicken is cooked through and potatoes are tender. Garnish with cilantro.