

# PETERSON WINERY



DRY CREEK VALLEY

## 2003 *IL GRANAIO*

### SANGIOVESE

DRY CREEK VALLEY

#### Technical Data:

Composition: 100% Dry Creek Valley

Varietal Breakdown:	Harvest Dates:
86% Sangiovese	Sept. 12, 2003
9% Syrah	Sept. 22, 2003
5% Cabernet Sauvignon	Oct. 22, 2003

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 13.9%

pH: 3.35

TA: 0.74g/100ml

Barrel Aging: 24 months

Type of Oak: 14% new French oak barrels  
86% 2-5 year-old French oak barrels

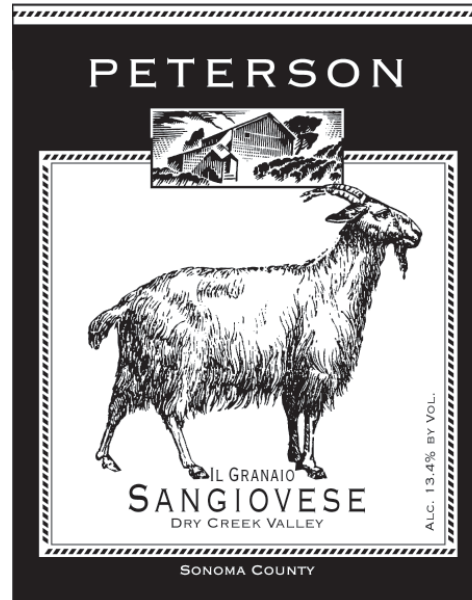
Bottling Date: September 1, 2005

Production: 250 cases

Release Date: March 2007

#### Tasting Notes:

*Il Granaio*, Peterson's version of a super Tuscan Sangiovese, offers both wine lovers and foodies a great match for anything Italian, and a multitude of other cuisines. Robust aromas of spicy berry and pepper mingle with sweet vanilla and earthy undertones. Tart and spicy cherry flavors blend with the essence of coffee, blueberries, vanilla and smokey plum. The underlying earthy structure of acid and tannins provides the ideal complement to a host of hearty fare.



#### Vineyards:

The **Norton Ranch Vineyard** sits a little above the valley floor on the benchland of Dry Creek Valley. The soil at Norton Ranch has a larger percentage of clay and gravel resulting in lower yields of intensely flavored and balanced fruit.

**Gravity Flow Block Bradford Mountain Vineyard**, on the western edge of Dry Creek Valley, is 32 acres on the very top of the mountain (elevation 1000 feet) planted in the 1980s. Great pains were taken to search for the proper varieties and clones to plant in the mineral-rich mountain soil. Well-drained, red-clay soil, combined with sunny days and cool nights produce small, intensely flavored grapes with a higher acidity and a lower pH than valley fruit.