



### Jamie's (Peterson) Vintaged View

Our Shiraz/Cab blend fits into the “burly not girly” wine category, and is our way of paying homage to our brethren down-under who produce some equally wonderful blends. When we first made the Syrah from the Olson Vineyard in Dry Creek Valley, the wine reminded us of the more opulent, fruit-forward Australian style. I started calling the wine in barrels Shiraz to differentiate from our Bradford Mountain Syrah.

Later, when tasting through the lots, we thought, “what would complement and give a little more backbone to the base wine?” Both my father (Fred) and I had spent time with winemakers from Australia, and had tried some of the wonderful things they could accomplish by combining soft Shiraz with structured Cabernet Sauvignon, thus providing the inspiration for this “new classic” blend.

### Tasting Notes

Deep-set berry aromas wrap around layers of oak and gentle leather with just a touch of tarriness. The smooth, lush entry holds rich blackberry flavors with hints of leather, tobacco, citrus and mocha. Full-bodied and nicely balanced, this wine offers plenty of luscious flavors well into the long finish.

Shinbone pairs well with slow-cooked smoked ribs or brisket, veal parmigiana or braised lamb shanks – dig in!

### Vineyards

#### Olson Vineyard

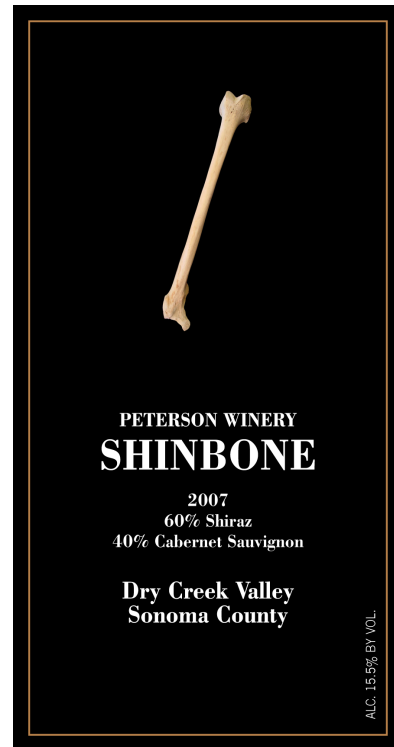
The Olson Vineyard is located just outside of Healdsburg in the southeast corner of the Dry Creek Valley. This Syrah (aka Shiraz) vineyard, adjacent to Dave & Aggie Olson's house, borders Dry Creek in deep but gravelly soil. The vines are trained to a quadrilateral cordon system, which opens them up for perfect light and air exposure, producing grapes with classic, full-flavored Australian-style Shiraz characteristics.

#### Enos Vineyard

Nestled in the Southwestern hills of Dry Creek Valley lies this five-acre vineyard. 60% of the block was planted in 1972 on St. George rootstock, and the other section was planted in 2001 on 110R rootstock. Managed in 2007 by longtime Dry Creek Valley grapegrower Ray Teldeschi, and farmed to standards set by us and vineyard owner Jason Enos, this vineyard produces a small crop of intensely flavored and balanced Cabernet Sauvignon grapes for which the western hills of Dry Creek Valley are renowned.

### 2007 SHINBONE

DRY CREEK VALLEY



### Technical Data

#### Composition:

*Varietal / Vineyard Breakdown:*

60% Shiraz - Olson Vineyard

40% Cabernet Sauvignon - Enos Vineyard

*Harvest Dates:*

Oct. 2, 2007

Sept. 14, 2007

Appellation:	Dry Creek Valley, Sonoma County, CA
Alcohol:	15.5%
pH:	3.88
TA:	0.687g/100ml
Barrel Aging:	21 months
Types of Oak:	40% new Hungarian oak barrels 20% new French oak barrels 40% 2-4 year-old American oak barrels
Bottling Date:	June 5, 2009 (unfined & unfiltered)
Production:	125 cases
Release Date:	May 2010