

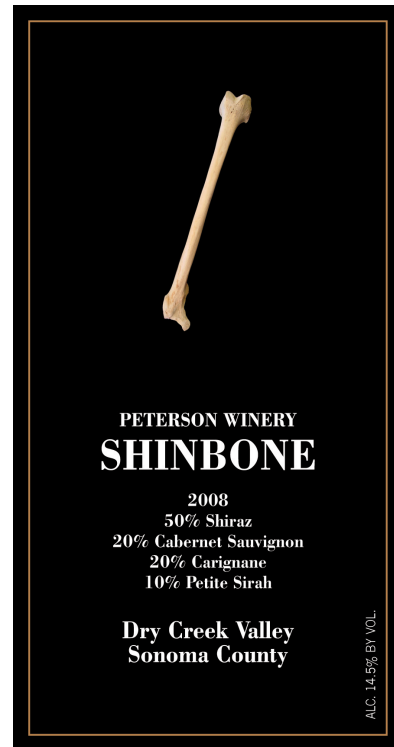
2008 SHINBONE DRY CREEK VALLEY

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.

In 2008, we decided to juice up the blend further with the addition of spicy old-vine Carignane and rich Petite Sirah. The resulting wine follows the BBQ friendly Shinbone style, with added complexity not always found in the wines from Down Under.



Tasting Notes

Lovely fruit aromas of strawberry, mixed dark berries and plum join with hints of toasty oak, anise and earth notes. The creamy core holds rich vanilla and plum flavors wrapped with threads of smoked meat, licorice and tar. Nicely balanced with a smooth texture and easy to sip, this unique blend pairs well with your favorite everyday meals—grilled steaks, mac & cheese, pizza, burgers and more.

Primary Vineyard

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.

Technical Data

Composition:

<i>Varietal / Vineyard Breakdown:</i>	<i>Harvest Dates:</i>
50% Shiraz - Olson Vineyard	Sept. 30, 2008
20% Cabernet Sauvignon - Collier Falls Vnyd	Sept. 18, 2008
20% Carignane, Forchini Vineyard	Sept. 6, 2008
10% Petite Sirah, West Vineyard	Sept. 17, 2008

Appellation:	Dry Creek Valley, Sonoma County, CA
Alcohol:	14.5%
pH:	3.69
TA:	0.611g/100ml
Barrel Aging:	21 months
Types of Oak:	20% new Hungarian oak barrels 10% new American oak barrels 70% 2-5 year-old French & Hungarian oak barrels
Bottling Date:	July 8, 2010 (unfined & unfiltered)
Production:	250 cases
Release Date:	January 2011