

PETERSON WINERY



DRY CREEK VALLEY

2002 SANGIOVESE Dry Creek Valley

Fred's Vintaged View:

The grapes for this 100% Sangiovese wine were grown on the Lytton Springs Road property where our winery is located. In 1987 I planted this small vineyard of Sangiovese on a very steep, west-facing terraced slope. Though I knew nothing of the cultivation of Sangiovese, nor of its vinification, when I planted these vines, I did know that I loved the mouthfeel and food-friendly nature of really good Chiantis and other tasty Italian Sangiovese wines.

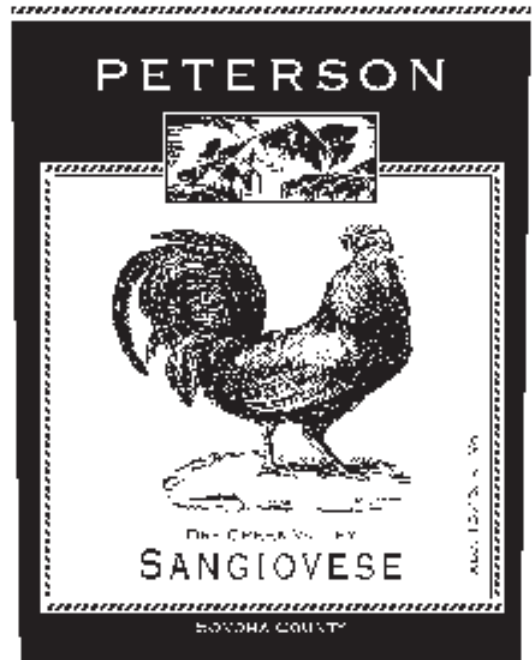
Over the years, both my viticultural and enological efforts with this fruit have focused on growing and producing a wine that is as close to purity of the grape and of the site as I can achieve. To be specific, in years where Mother Nature gives us a large crop (of which Sangiovese is prone), we drastically thin off excess fruit. This allows the remaining bunches to achieve abundant flavor and color and full ripeness without losing the wonderful natural acidity that a great Sangiovese should have. At full ripeness, we harvest the fruit, destem and put the mostly whole berry must in one of our small, open-top fermenters. Then we punch down the risen cap by hand three or four times each day to ensure a thorough extraction of all the flavor, aroma and color we had in the grapes.

After the fermentation is complete, we drain and gently press the Sangiovese must, allow the wine to thoroughly settle and put the wine in older French oak barrels. The wine is racked off the naturally occurring sediments as often as is necessary until the tannins recede and the wonderful and unique Sangiovese fruit comes to the front, at which time we bottle the wine, unfiltered and unfiltered, of course.

Our Sangiovese, as full flavored and balanced as it is, really wants to be drunk with food, especially dishes with tomato and/or peppers as this is truly a wine to refresh your palate after each bite.

Tasting Notes:

Smoky aromas of berry and cocoa mingle with cranberry and earth. The luscious flavors mirror the aromas with the addition of ripe plum, vanilla and a touch of tobacco. A delicious, well-balanced finish of smoky mocha completes the tasting experience. With an ideal balance of fruit, acid and structure, this Sangiovese is the perfect wine to grab for dinner, a picnic or just to sip as you watch the setting sun.



Technical Data:

Composition:	100% Sangiovese, Norton Ranch
Appellation:	Dry Creek Valley, Sonoma County
Harvest Dates:	September 9, 2002
Alcohol:	13.8%
pH:	3.40
TA:	0.7g/100ml
Barrel Aging:	21 months
Type of Oak:	100% 3-6 year-old French & American oak
Bottling Date:	June 18, 2004
Production:	225 cases
Release Date:	May 2006

Vineyard:

The Norton Ranch Estate 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.

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