

PETERSON WINERY



DRY CREEK VALLEY

IL GRANAIO 2002 SANGIOVESE

DRY CREEK VALLEY

Technical Data:

Composition: 100% Dry Creek Valley

<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
84% Sangiovese	Sept. 9, 2002
9% Merlot	Sept. 24, 2002
4% Cabernet Sauvignon	Oct. 1, 2002
3% Cabernet Franc	Sept. 24, 2002

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 13.5%

pH: 3.30

TA: 0.71g/100ml

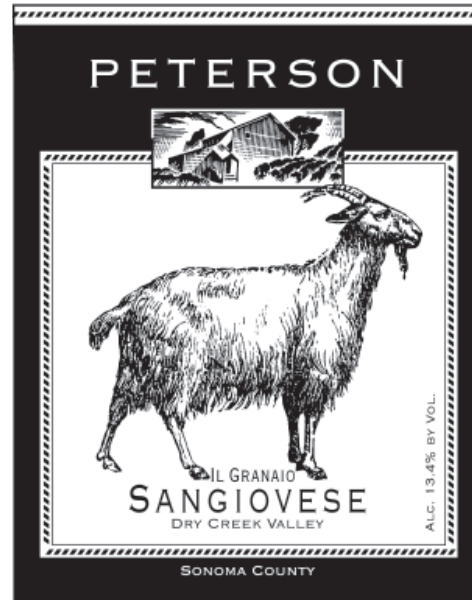
Barrel Aging: 28 months

Type of Oak: 16% new French oak
84% 2-4 year-old French &
American oak

Bottling Date: May 31, 2005

Production: 200 cases

Release Date: Winter 2005



Tasting Notes:

Sangiovese is a wine of subtleties. The aroma of subtle rich berry and oak to plum and leather lure you to taste the wine. The smooth, rounded mouthfeel holds delicious layers of cherry and red currant with hints of earth and leather. The crisp, bright flavors and palate cleansing acidity make this an ideal wine to pair with almost any meal.

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.

Bradford Mountain Estate 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 varietals 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.