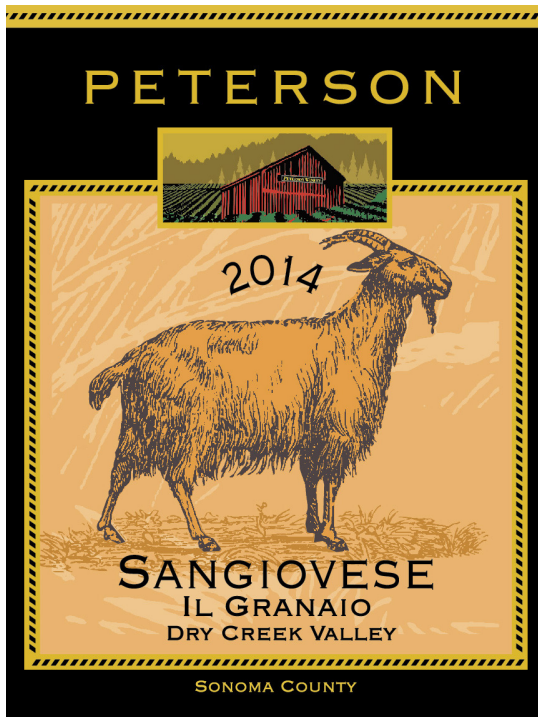


PETERSON



2014 SANGIOVESE
IL GRANAIO
Dry Creek Valley, Sonoma County



Technical Data

Composition:

<u>Varietal-Vineyard Breakdown</u>	<u>Harvest Dates</u>
85% Sangiovese -	
60% Teldeschi Vineyard	9/2
40% Spadoni Vineyard	9/14
10% Merlot - Bradford Mountain Est. Vnyd	9/6
5% Cabernet Sauvignon-Bradford Mtn. Est. Vnyd	10/1

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	14.8%
pH:	3.49
TA:	0.65g/100ml
Barrel Aging:	29 months
Cooperage:	20% new French oak barrels 80% 5-9 year-old French oak barrels
Bottling Date:	December 21, 2016
Production:	250 cases - 750ml bottles
Release Date:	April 2018

Fred's (Peterson) Vintaged View

Our Il Granaio Sangiovese began with the 2000 vintage when Jamie convinced me that we could create a Sangiovese blend juicy, spicy and exotic enough for the “Super Tuscan” moniker (Sangiovese blended with non-traditional varieties). The wine quickly developed a following, and we’ve produced the Il Granaio Sangiovese every vintage since.

Each spring, Jamie and I assess the previous vintage of Sangiovese and begin the process of deciding the blend for that year’s Il Granaio. In blending, we are guided by two simple rules—capture the essence of the Sangiovese variety from that vintage, and build on its core characters, to assemble the juiciest, most complex wine possible. The blending varietals and percentages will vary for each vintage.

For the 2014 Il Granaio, we combined 15% of our Bradford Mountain Estate Vineyard Bordeaux varietals—Merlot and Cabernet Sauvignon—with 85% Sangiovese from two select vineyards in Dry Creek Valley to achieve the wine that we were seeking. We are pleased with the result, and think you will be, too.

Tasting Notes

This wine’s mouthwatering acidity and robust rustic characteristics begin with the nose and carry through to the palate. Bright aromas of tart cherry and fresh cranberry merge with a rich mineral essence. Bracing acidity greets the taste buds with dark tones of ripe cherry, red currant and pomegranate. Subtle spice notes and fine-grained oak weave through the wine, and then expand in the finish.

An ideal wine to pair with a hearty cioppino served with crusty artisan sourdough bread, or Texas-style smoked brisket with a side of baked beans and cornbread.