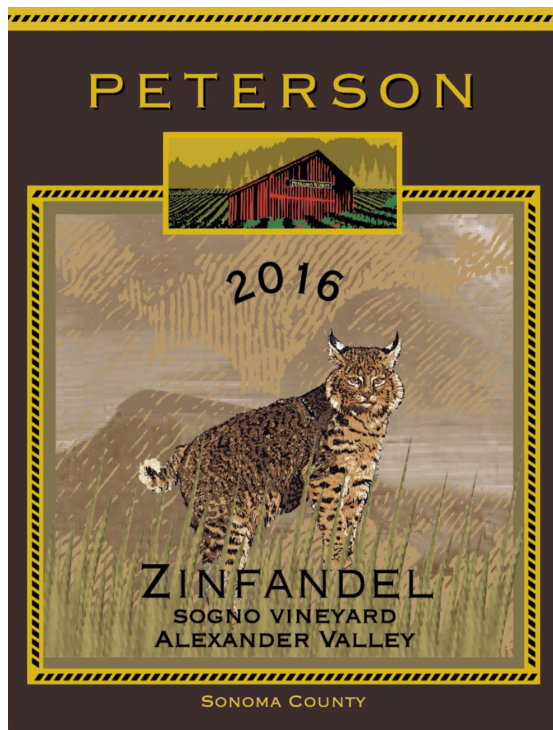


PETERSON



2016 ZINFANDEL
Sogno Vineyard
Alexander Valley, Sonoma County



Jamie Peterson's Vintaged Views

From an old family friend's vineyard, we have sourced these grapes a few times over the past 20 years and have always loved the wines they made. Since it is a parcel just over the appellation line from Dry Creek Valley, officially in the Alexander Valley, we never committed to the grapes with an annual agreement. Instead we gave the fruit a home in years when our friends had surplus grapes, or were between contracts with other wineries. We used these grapes to create special wines (150 Zin), charity wines (fire benefit wines), or custom projects for restaurants and our business partners. (Hello to our friends in Iowa and Connecticut.)

Situated just off Old Redwood Highway on top of the hills overlooking the town of Geyserville, this vineyard is definitely its own special *terroir*. Every year we have made wine from the Sogno Vineyard, it has shown distinctive juicy Zinfandel character, with enough structure and backbone to stand up on its own. (Side note, there looks to be some old Carignane vines left in the block, so that always helps the wine's structure.)

As the family needs to take out the declining vines and looks to replant, we think this will be our final vintage of Zinfandel from the vineyard. We hope you enjoy it as much as we do.

Technical Data

Composition:	100% Zinfandel
Harvest Date:	September 1, 2016
Appellation:	Alexander Valley, Sonoma County
Alcohol:	15.3%
pH:	3.40
TA:	0.65g/100ml
Barrel Aging:	22 months
Cooperage:	100% neutral oak barrels
Bottling Date:	July 6, 2018 (unfined & unfiltered)
Production:	125 cases - 750ml bottles
Release Date:	October 2019

Tasting Notes

Notes of mocha-laced oak and white pepper weave through vibrant aromas of red and dark berries. Bright flavors appear at the first sip, showcasing blackberry, plum and cherry fused with hints of vanilla, black pepper, dried sage and warm brown spices. Lively acidity and integrating tannins frame the wine, and the smooth, polished flavors linger on.

This distinctive Zin would be ideal to pair with grilled Yucatan chicken skewers served with brown rice and quinoa pilaf, or pork tenderloin with roasted plums and rosemary.