

Fred's (Peterson) Vintaged View & Vineyard Notes

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 2013 Il Granaio, we combined 25% of our Bradford Mountain Estate Vineyard Bordeaux varietals—Cabernet Sauvignon, Petit Verdot and Merlot—with 75% Sangiovese from the Teldeschi Vineyard, our neighbors to the north of the winery, to achieve the wine that we were seeking. We are pleased with the result, and think you will be, too.

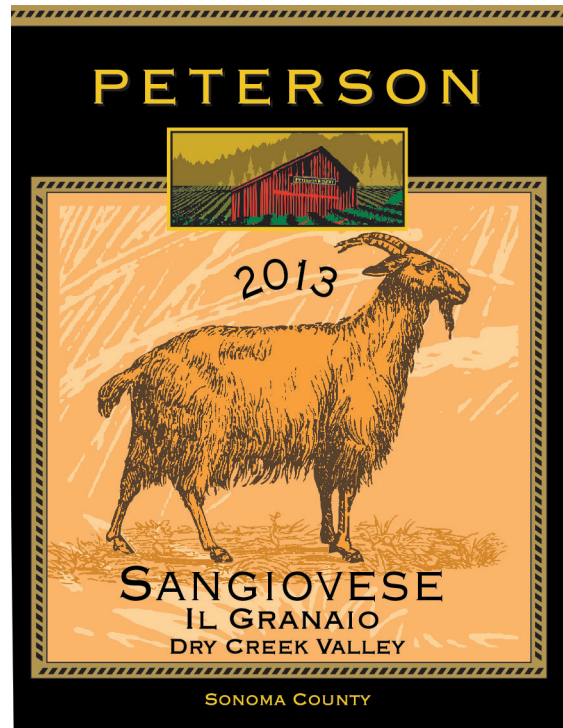
Technical Data:

Composition:

<u>Varietal - Vineyard Breakdown</u>	<u>Harvest Dates</u>
75% Sangiovese - Teldeschi Vineyard	9/4
10% Cabernet Sauvignon - Bradford Mtn. Est. Vnyd.	9/20
10% Petit Verdot - Bradford Mountain Est. Vnyd	9/12
5% Merlot - Bradford Mountain Estate Vineyard	9/12

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	15%
pH:	3.55
TA:	0.66g/100ml
Barrel Aging:	26 months
Type of Oak:	15% new French oak barrels 10% 2-year-old French oak barrels 75% 5-10 year-old neutral oak barrels
Bottled:	Dec. 13, 2015 (unfined & unfiltered)
Production:	400 cases (750 ml), 120 1.5L Magnums
Release Date:	September 2016

2013 *IL GRANAIO* SANGIOVESE DRY CREEK VALLEY



Tasting Notes

The wild blackberry and spice-drive nose also offers whispers of fresh cherry, violet and a rich mineral essence. Balanced with crisp acidity, a solid structure and rich, dark, almost dense flavors, this Italianate wine has you savoring every drop. Nuanced fruit—tart cherry, juicy strawberry and just a trace of blueberry—blends with cedary spices and a dusting of black pepper. The spicy texture and minerality linger on the palate as you dream about all the foods to match with it.

Try pairing it with a few of our favorites—chicken cacciatore, an artisan cheese platter, or meat lovers’ supreme pizza.