



**2011 OLD VINE CARIGNANE**  
**FORCHINI VINEYARD**  
**DRY CREEK VALLEY**

**Jamie's (Peterson) Vintaged View & Vineyard Notes**

The Forchini's, our next-door neighbors on the eastern bench of the Dry Creek Valley, own a gem of a vineyard, with 100-year-old Zinfandel vines and 2 acres of 60+year-old Carignane vines as the crown jewels. When offered, we jumped at the chance to get some of the Carignane grapes and we haven't looked back (other than to extend the grape contract a few more years.). Planted on well-drained benchland soil, this vineyard is completely non-irrigated, sustainably farmed, and provides fantastic grapes with which to work.

We initially purchased the Carignane in 2007 for blending—to add spice, brightness and complexity to our Zinfandels and Petite Sirah. We liked the stand-alone wine so much, and luckily we had a small amount remaining after the blending was done. We bottled the remaining Carignane as a single varietal with a vineyard designate.

With such a small bottling and the limitations of label choices, we decided on a unique look and designed an old-fashioned stencil label. Each bottle is carefully hand painted, then wax dipped and tissue wrapped, giving this old-vine wine the touch of tradition and respect it deserves.

**Tasting Notes**

Lovely aromatics of ripe plum and dried strawberry mingle with notes of toasty vanillin oak and hints of baking spices and fresh tilled soil. This fruit forward wine has delicious, almost juicy flavors of vine-ripened plum and freshly dried berries. Just the right amount of spice and oak seamlessly blends in, adding interest without overpowering the beauty of the fruit.

Easy to sip and easy to pair, our Carignane will go with any pizza regardless of the topping, a platter of sushi or a rack of ribs. Be creative and test the flexibility this wine offers.

**PETERSON**  
**WINERY**  
**2011**  
**CARIGNANE**

**FORCHINI VINEYARD**  
**OLD VINES**  
**DRY CREEK VALLEY**  
**SONOMA COUNTY**

**1100 BOTTLES PRODUCED**  
**ALC. 13.9% BY VOL.**

**Technical Data**

Composition:	100% Old Vine Carignane
Vineyard:	Forchini Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Dates:	September 25 & 29
Alcohol:	13.9%
pH:	3.7
TA:	0.76g/100mL
Barrel Aging:	21 months
Types of Oak:	50% new French oak barrels, 50% 2-year-old 60 gallon French oak barrels
Bottling Date:	June 26, 2013 (unfined & unfiltered)
Production:	1100 bottles
Release Date:	June 2014