

PETERSON



2012 OLD VINE CARIGNANE Forchini Vineyard Dry Creek Valley

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**FORCHINI VINEYARD
71 YEAR OLD VINES
DRY CREEK VALLEY**

540 BOTTLES MADE

ALC. - 13.6% BY VOL.

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 70+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 non-irrigated, sustainably farmed, and provides fantastic grapes.

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.

Technical Data

Composition:	100% Old Vine Carignane
Vineyard:	Forchini Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Dates:	September 13 & 21
Alcohol:	13.6%
pH:	3.67
TA:	0.68g/100mL
Barrel Aging:	20 months
Types of Oak:	50% new French oak barrels 50% 2-year-old French oak barrels
Bottling Date:	May 30, 2014 (unfined & unfiltered)
Production:	540 bottles
Release Date:	December 2016

Tasting Notes

Inviting aromas of vine-ripened strawberry mingle with dark berries and hints of nutmeg and cinnamon. Balanced mouthwatering acidity bathes the palate with juicy red fruit—at the entry find tart cherry, plum and dried strawberry, then toward the finish discover pomegranate and rhubarb. A touch of spice box appears as the wine opens, as do traces of black raspberry and boysenberry.

This medium-bodied wine offers layers of deliciousness that will pair beautifully with so many types of cuisine. Smoked chicken and chanterelles in a light cream sauce over fresh pasta, or roast pork tenderloin with a cherry balsamic sauce are just a couple of options.