

# PETERSON



**2013 OLD VINE CARIGNANE  
Forchini Vineyard  
Dry Creek Valley, Sonoma County**

**PETERSON  
2013  
CARIGNANE**

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

**270 BOTTLES MADE  
ALC. - 14.6% 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**

<b>Composition:</b>	100% Old Vine Carignane
<b>Vineyard:</b>	Forchini Vineyard
<b>Appellation:</b>	Dry Creek Valley, Sonoma County
<b>Harvest Dates:</b>	September 3 & 10
<b>Alcohol:</b>	14.6%
<b>pH:</b>	3.68
<b>TA:</b>	0.59g/100mL
<b>Barrel Aging:</b>	21 months
<b>Cooperage:</b>	A single 2-year-old French oak barrel
<b>Bottling Date:</b>	July 9, 2015 (unfined & unfiltered)
<b>Production:</b>	270 Bottles
<b>Release Date:</b>	April 2018

## **Tasting Notes**

A tantalizing nose of juicy blackberry and fresh blueberry blends with subtle warm brown spices and a hint of smokiness. The entry offers a delicious spice-laced fusion of dried strawberry, ripe cherry and dark plum, while baking spices outline the fruit-enriched palate from first sip to the expanded finish. It is rare to find a Carignane produced as a stand-alone varietal, and especially one with the structure and depth found in this 2013.

Enjoy pairing it with pulled pork tacos with fresh cilantro and mixed greens, or Moroccan beef stew.