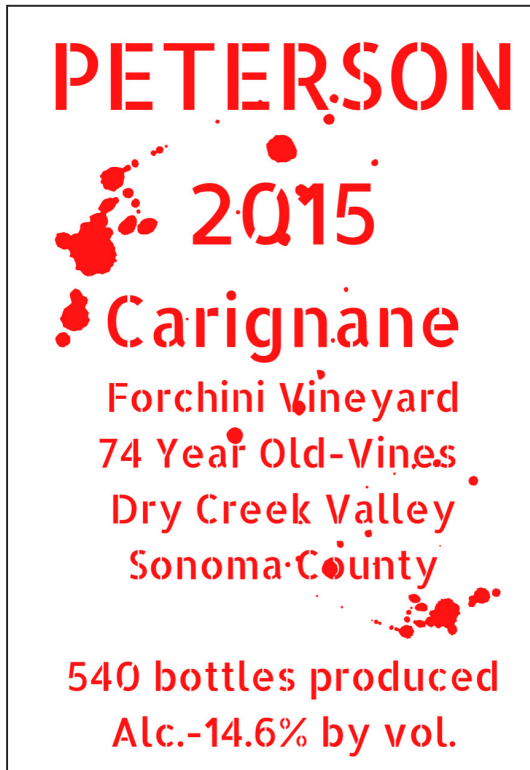


# PETERSON



**2015 OLD VINE CARIGNANE**  
**Forchini Vineyard**  
**Dry Creek Valley, Sonoma County**



## **Jamie Peterson's 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 hand dipped in wax for an elegant seal and finish to give the package and old vine source the 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 Date:</b>	August 24
<b>Alcohol:</b>	14.6%
<b>pH:</b>	3.65
<b>TA:</b>	0.61g/100mL
<b>Barrel Aging:</b>	26 months
<b>Cooperage:</b>	2-year-old French oak barrels
<b>Bottling Date:</b>	January 28, 2018 (unfined & unfiltered)
<b>Closure Type:</b>	Natural cork - Amorim NDTech - individually scanned and TCA free
<b>Production:</b>	540 Bottles   750ml
<b>Release Date:</b>	August 2021

## **Tasting Notes**

The depth of this old vine Carignane reflects the 74-years-old vines coupled with a stellar growing season. Concentrated aromas of dark ripe plum and berries merge with hints of earthy brown spices and pepper. The velvety entry quickly showcases the lively acidity surrounding a luscious core of dark plum, ripe cherry and dried strawberry. The spices found on the nose appear as the wine expands across the palate and lingers. An integrated structure frames the flavors, while remaining in the background. Ready to enjoy now, this wine could continue to age and show off more of its old vine roots—if you have the patience to wait.

Ideal to pair with cornbread-stuffed pork chops served with a wild rice and dried cherry pilaf, or a classic chicken cordon bleu.