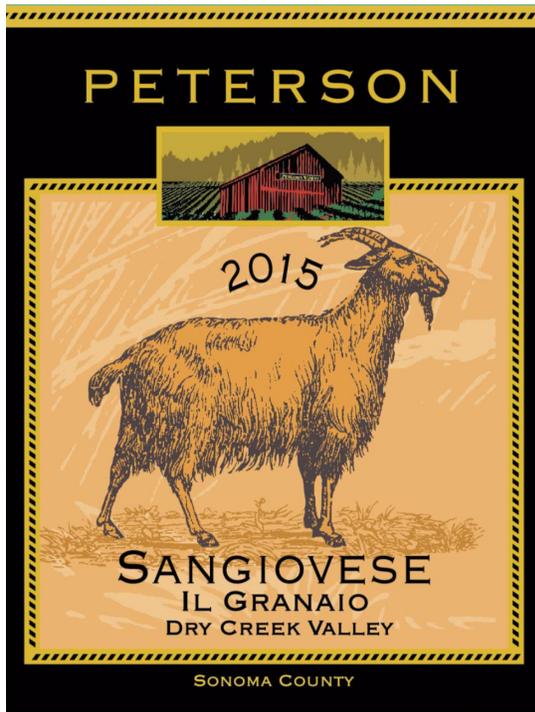


# PETERSON



**2015 SANGIOVESE  
IL GRANAIO  
Dry Creek Valley, Sonoma County**



## Technical Data

### Composition:

<u>Varietal Breakdown</u>	<u>Harvest Dates</u>
75% Sangiovese	8/31
13% Cabernet Sauvignon	9/19 & 22
6% Merlot	9/9
6% Petit Verdot	9/18

<b>Appellation:</b>	Dry Creek Valley, Sonoma County
<b>Alcohol:</b>	15.1%
<b>pH:</b>	3.54
<b>TA:</b>	0.65g/100ml
<b>Barrel Aging:</b>	29 months
<b>Cooperage:</b>	25% new French oak barrels 13% new Hungarian oak barrels 62% neutral oak barrels
<b>Bottling Date:</b>	January 5, 2018
<b>Closure Type:</b>	Natural cork - Amorim ND Tech - individually scanned & TCA free
<b>Production:</b>	180 cases   750ml bottles 20 - six packs   1.5L Magnums
<b>Release Date:</b>	July 2019

## Fred's (Peterson) Vintaged View

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 varieties and percentages will vary for each vintage.

For the 2015 Il Granaio, we combined 25% Bordeaux varieties—Cabernet Sauvignon, Merlot and Petit Verdot—with 75% Sangiovese from two select vineyards in Dry Creek Valley to achieve the wine that we were seeking. We are pleased with the result, and think you will be, too.

## Tasting Notes

The nose offers restrained red fruit infused with rich notes of cedary oak, tobacco and spices. Flavors of cherry, dark berry, coffee and savory herbs meld with vibrant acidity to create a luscious, balanced and seamlessly integrated wine. This unique blend of varieties produces a complex wine with a rustic elegance and a touch of finesse.

Enjoy this delicious wine with potato-encrusted pork chops with pesto sauce, or steak Diane served with smashed roasted baby potatoes.