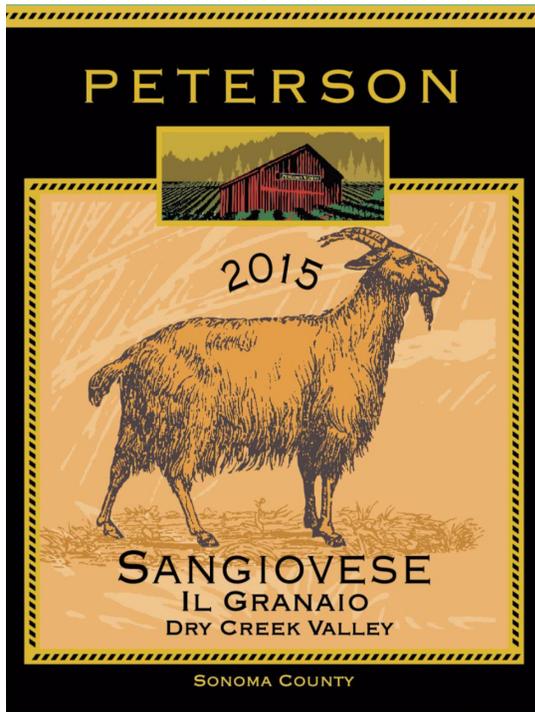


PETERSON



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



Technical Data

Composition:

Varietal Breakdown

75% Sangiovese
13% Cabernet Sauvignon
6% Merlot
6% Petit Verdot

Harvest Dates

8/31
9/19 & 22
9/9
9/18

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