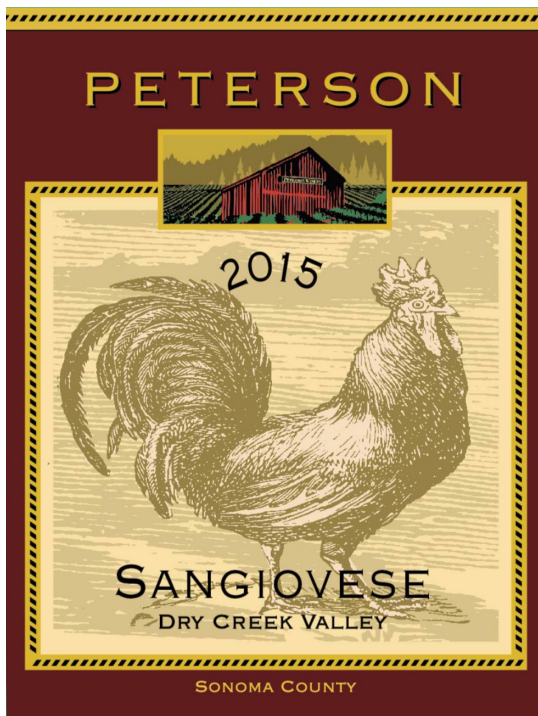


# PETERSON



## 2015 SANGIOVESE Dry Creek Valley Sonoma County



### Fred's (Peterson) Vintaged View

This 100% Sangiovese was produced from fruit grown in two exceptional small plantings in Dry Creek Valley—Teldeschi Vineyard and Spadoni Vineyard.

In the early 1990's, lifelong grapegrower Ray Teldeschi got Sangiovese budwood from me off Norton Ranch, and planted it on his "Home Ranch" that is next door to our winery on the Dry Creek bench. The southwest exposure and excellent drainage of the site helps the finicky Sangiovese vines fully ripen the grapes every year.

The Spadoni Vineyard is a tiny planting on the hillside behind the home of long time friends Ken and June Spadoni. They planted an acre of Sangiovese on the western edge of Dry Creek because of a love for the wine, and meticulously farm this small plot.

In 2015, Mother Nature gave us another bounty from this challenging grape. The overall large crop contained many small berries, allowing us to make a perfectly balanced wine.

### Technical Data

<b>Composition:</b>	100% Sangiovese
<i>Vineyards</i>	<i>Harvest Dates</i>
71% Teldeschi Vineyard	August 31
29% Spadoni Vineyard	September 12
<b>Appellation:</b>	Dry Creek Valley, Sonoma County
<b>Alcohol:</b>	15.1%
<b>pH:</b>	3.52
<b>TA:</b>	0.66g/100ml
<b>Barrel Aging:</b>	22 months
<b>Type of Oak:</b>	100% neutral oak barrels
<b>Bottling Date:</b>	July 5, 2017 (unfined & unfiltered)
<b>Closure Type:</b>	Screwcap - Ramondin - saranex liner
<b>Production:</b>	170 cases   750ml
<b>Release Date:</b>	April 2019

### Tasting Notes

This classic Sangiovese offers an enticing aromatic fusion of earth and minerality merged with bright-toned dark fruit laced with hints of tobacco. The smooth entry and mouthfeel quickly expose buoyant mouthwatering acidity and an integrated structure. Cherry and cranberry are layered with hints of dried oregano, thyme and rose petals, while coffee and tobacco join in during the finish as the flavors linger. If opened before 2020, either give the wine time to breathe or decant for at least 30 minutes before enjoying.

Savor this rustic beauty with garlicky chicken with lemon-anchovy sauce served with fresh crusty bread, or Italian sausage puttanesca.