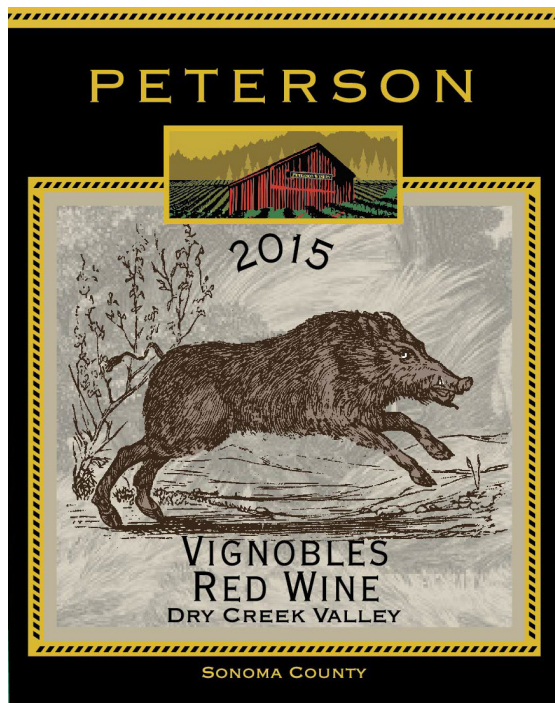


PETERSON



2015 VIGNOBLES

Dry Creek Valley
Sonoma County



Jamie Peterson's Vintaged Views

My father first produced Vignobles in the 1990's as a way to showcase our Petite Sirah and other Rhone varietals in a savory blend that reflects the Dry Creek Valley *terroir*. And, as a side note, it was one of my favorite wines to sneak tastes of as a teenager.

By blending three varietals from distinctively different Dry Creek Valley vineyards, we are staying true to Fred's vision of showcasing how our local *terroir* creates a unique palate profile. With this eighth vintage since the resurrection of the wine, we've built upon the core of rich, dense Petite Sirah from the Bradford Mountain Estate Vineyard, brought spice and zestiness from Carignane harvested off the Eastern Bench Forchini Vineyard. Zinfandel and additional Carignane from our estate vineyard add levels of varied fruits and plushness, bringing it all together. This mostly Rhone varietal blend creates layers of fruit, spices and herbs, along with complexity and balance—all hallmarks of wines from the Dry Creek Valley.

Not a subtle wine, but meant to show more finesse and refinement than some of our other blends. We're glad to have Vignobles back in our cellar, and I no longer have to sneak tastes, but enjoy each sip all the same.

Technical Data

Composition:

Varietal-Vineyard Breakdown

67% Carignane	
50% Forchini Vineyard	8/24
17% Bradford Mountain Estate Vnyd	9/22
25% Petite Sirah - Bradford Mtn. Estate Vnyd	9/15
8% Zinfandel - Bradford Mtn. Estate Vnyd	9/19

Harvest Dates

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 15.1%

pH: 3.6

TA: 0.63g/100ml

Barrel Aging: 27 months

Cooperage: 33% new French oak barrels,
17% new American oak barrels,
50% older, neutral oak barrels

Bottling Date: January 29, 2018 (unfined & unfiltered)

Closure Type: Natural cork - Amorim ND Tech -
individually scanned and TCA free

Production: 150 cases | 750ml

Release Date: May 2021

Tasting Notes

This unique blend has so much going on—starting with intriguing aromas of dark plum and dried strawberry laced with brown baking spices, black pepper, toasted oak and traces of tarriness. It's fruit driven when the cork is first popped, but as the wine opens, complex layers appear and linger into the finish. Ripe plum and mixed dark berries provide the initial flavors, but as the wine expands across the palate tones of cherry, Chinese five spice, coffee and mocha-laced oak emerge. A reserved structure frames and tames the rich fruit flavors, and adds to the wine's complexity.

The perfect wine to pair with a hearty meat course like pork tenderloin with chipotle-blueberry sauce, or seared wild duck breast served with a tarragon red currant jelly sauce.

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