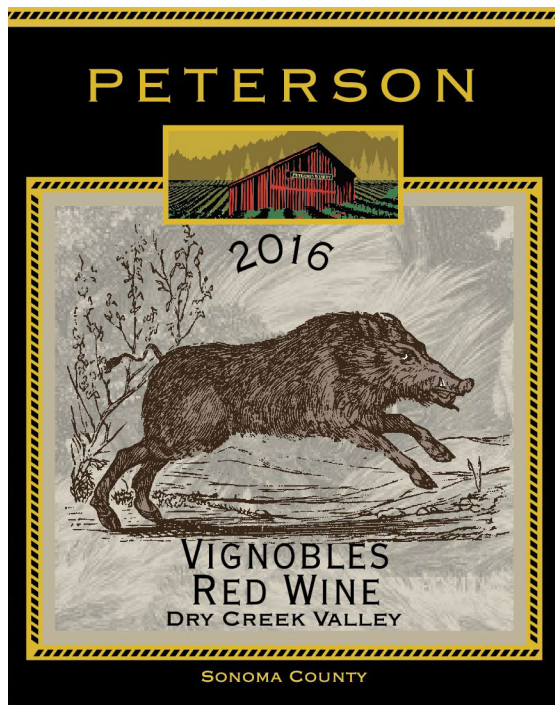


PETERSON



2016 VIGNOBLES

Dry Creek Valley
Sonoma County



Technical Data

Composition:

Varietal-Vineyard Breakdown

Harvest Dates

64% Carignane	
57% Forchini Vineyard	9/15
7% Bradford Mountain Estate Vnyd	9/30
21% Grenache - West Vineyard	9/11
15% Petite Sirah - Bernier Zinyard	8/30

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	15.4%
pH:	3.64
TA:	0.61g/100ml
Barrel Aging:	22 months
Cooperage:	20% new French oak barrels 15% new American oak barrels 65% older, neutral oak barrels
Bottling Date:	July 12, 2018 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned and TCA free
Production:	150 cases 750ml
Release Date:	January 2022

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 ninth vintage since the resurrection of the wine, we've built upon the core of spicy, zesty Carignane harvested off the Forchini Vineyard from the East Bench of Dry Creek Valley. Additional Carignane from our estate vineyard, along with Grenache from the West Vineyard, add levels of varied fruits and plushness, and a layer of rich, dense Petite Sirah from the Bernier Zinyard brings 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.

Tasting Notes

Subtle aromas reveal ripe plum, fresh picked red cherry and traces of minerality, leading into an easy sipping, delicious Rhône blend. The smooth, round entry flows into bright, yet balanced acidity that highlights the red fruit flavors. Wild plum, dark cherry and pomegranate are joined by mulberry, rhubarb and vivid strawberry mid-palate. Hints of mocha, molasses, red licorice, brown spices and oak join the luscious fruit as the wine lingers in the finish.

Try pairing with crispy pork belly served with a fresh fennel salad, or mulberry-balsamic sauce over sautéed chicken breasts.

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