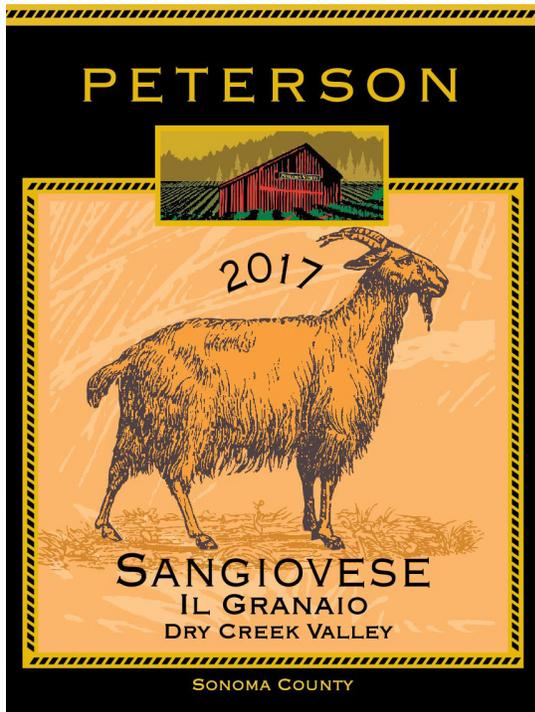


PETERSON



**2017 SANGIOVESE
IL GRANAIO**
Dry Creek Valley, Sonoma County



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 varietals and percentages will vary for each vintage.

For the 2017 Il Granaio, we combined 25% Bordeaux varietals—Merlot, Cabernet Sauvignon and Cabernet Franc—with 75% Sangiovese from the Teldeschi Vineyard in Dry Creek Valley to achieve the wine that we were seeking. We are pleased with the result, and think you will be, too.

Technical Data

Composition:

Varietal Breakdown

75% Sangiovese
13% Merlot
6% Cabernet Sauvignon
6% Cabernet Franc

Harvest Dates

September 1
September 6
October 4
September 27

Appellation: Dry Creek Valley, Sonoma County
Alcohol: 14.9%
pH: 3.69
TA: 0.62g/100ml
Barrel Aging: 26 months
Cooperage: 25% new French oak barrels
10% 1-year-old Hungarian oak barrels
65% 5-10-year-old neutral oak barrels
Bottling Date: Feb. 6, 2020 (unfined & unfiltered)
Closure Type: Natural cork - Amorim NDTech - individually scanned & TCA free
Production: 189 cases | 750ml bottles
Release Date: November 2021

Tasting Notes

An inviting Italianate Sangiovese-based blend that seduces with its charm, starting with the subtle aromas of ripe red fruit with hints of minerality and fine-grained oak. The palate reveals a cherry core with traces of huckleberry, pomegranate and rhubarb laced with hints of sarsaparilla, cracked peppercorns, coffee and caramel. The understated structure seamlessly provides bright acidity to highlight the fruit and integrated oak that enhances the flavors.

This wine pairs well with simple fare like spaghetti puttanesca, or a more layered dish like chickpea stew with lamb, pork and veal that reflects the wine’s own complexity.