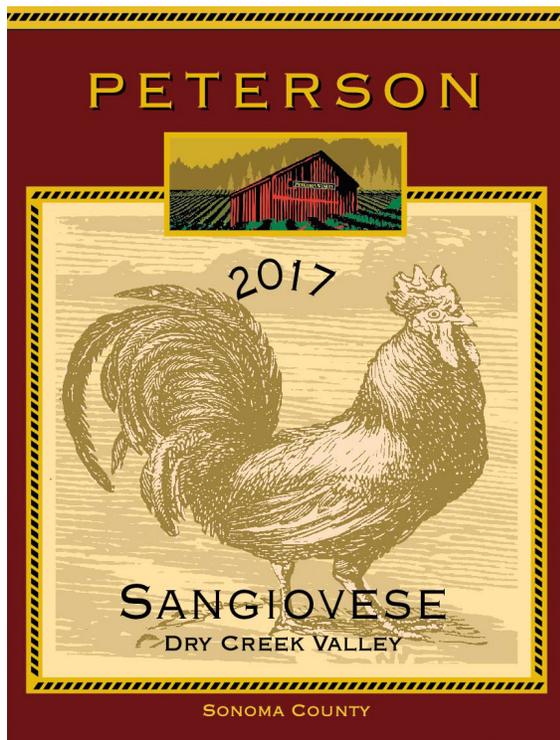


# PETERSON



## 2017 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 our Norton Ranch on Lytton Springs, 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 2017, 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

**Composition:** 100% Sangiovese

Vineyards

67% Teldeschi Vineyard

33% Spadoni Vineyard

Harvest Dates

September 1

September 30

**Appellation:** Dry Creek Valley, Sonoma County

**Alcohol:** 15.1%

**pH:** 3.59

**TA:** 0.66g/100ml

**Barrel Aging:** 26 months

**Cooperage:** 100% 5-12 year-old, neutral oak barrels

**Bottling Date:** February 6, 2020 (unfined & unfiltered)

**Closure Type:** Screwcap - Ramondin - saranex liner

**Production:** 250 cases | 750ml

**Release Date:** November 2021

### Tasting Notes

Classic rustic minerality aromas woven with cherry and dried cranberry launch this delicious, nuanced wine. Bright, balanced acidity wraps around layers of cherry, red plum, lingonberry, cassia and strawberry. The fruit is infused with traces of dried rose petals, black tea, tobacco, pepper and creamy dark chocolate. Integrated oak and almost velvety tannins gently frame the palate while staying in the background.

This is the wine to grab for a casual pizza night and it will also pair beautifully with osso bucco over creamy polenta.