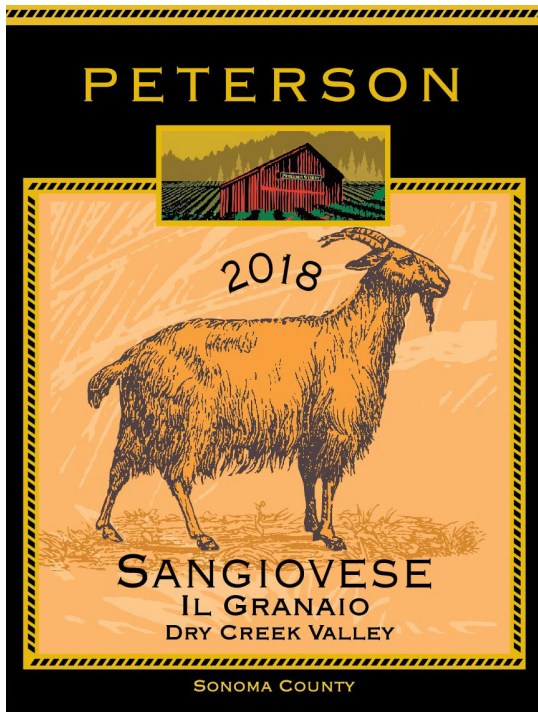


PETERSON



2018 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 varieties and percentages will vary for each vintage.

For the 2018 Il Granaio, we combined 25% Bordeaux varieties—Merlot 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:

<i>Varietal - Vineyard Breakdown</i>	<i>Harvest Dates</i>
75% Sangiovese - Teldeschi Vnyd	9/18
16% Merlot - Bradford Mountain Est. Vnyd	9/18
9% Cabernet Franc - Bradford Mountain Est.	9/18

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	14.5%
pH:	3.50
TA:	0.64g/100ml
Barrel Aging:	25 months
Cooperage:	27% new French oak barrels 73% 5-12 year-old neutral oak barrels
Bottling Date:	Nov. 12, 2020 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned & TCA free
Production:	252 cases 750ml bottles
Release Date:	February 2023

Tasting Notes

Subtle aromas of earth and minerality mingle with a mix of dark fruit, notes of spicy cedar and traces of eucalyptus. A smooth entry and mouthfeel are staccatoed with just the right amount of spice and mouthwatering acidity, which frame flavors of cherry, plum and a mixture of red and dark berries. The long finish highlights Bing cherry and a hint of dark chocolate amid the luscious acidity.

This food-friendly wine will pair with everything from steakhouse pasta sprinkled with blue cheese to buttermilk-brined pork chops served with red cabbage slaw.