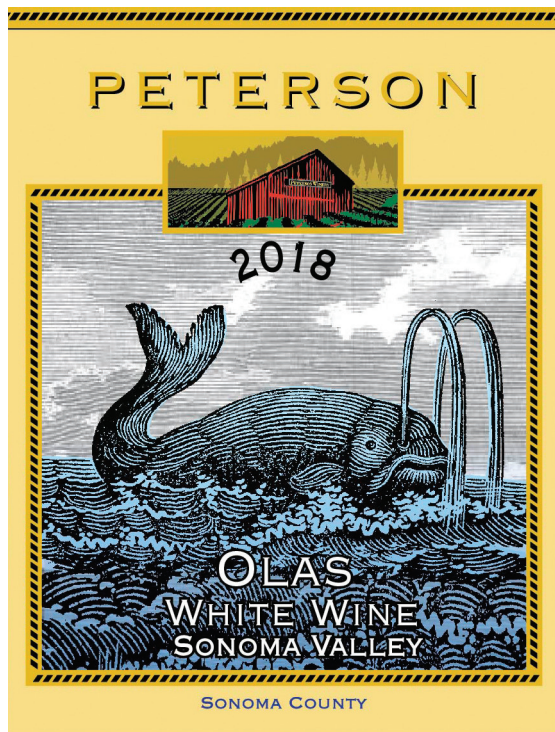


PETERSON



2018 OLAS White Wine Sonoma Valley



Technical Data

Composition: 60% Sauvignon Blanc
40% Semillon
Harvested & cofermented together

Appellation: Sonoma Valley, Sonoma County

Harvest Date: September 15

Alcohol: 13%

pH: 3.51

TA: 0.63g/100ml

Barrel Aging: 6 months in 4-year-old French oak barrels; 2 months in stainless steel

Bottling Date: May 30, 2019

Closure Type: Screwcap - Ramondin - saranex liner

Production: 85 cases | 750ml

Release Date: August 2021

Jamie Peterson's Vintaged Views

Our long-time family friend, Bill Hawley of Random Ridge Winery, offered us the chance to purchase these grapes only weeks before harvest for the first time in 2016. This last minute opportunity allowed us to obtain the fruit from this precious piece of land in the southwest corner of the Sonoma Valley.

We have always loved Semillon in white wine blends and what it can do, and had enjoyed Bill's interpretations of it many times over the years. This classic Bordeaux blend of 60% Sauvignon Blanc and 40% Semillon is zesty, rich & flavorful in its youth, but becomes more nuanced and deep with age—as to which we all aspire.

Tasting Notes

Blending the bright flavors of Sauvignon Blanc with the weighty texture and structure of Semillon creates a deliciously rich wine with interest and depth. Intense aromas of fresh lemon zest and honeysuckle merge with hints of fine herbs and newly mowed grass. Momentary tartness on the entry is quickly replaced by a velvety smooth mouthfeel. A tightly integrated blend of Meyer lemon, key lime, Pomelo and pineapple is laced with savory herbs, whispers of white pepper and a touch of salinity. As the mouthwatering flavors expand, traces of creamy oak and lemon crème brûlée appear to finish this lovely wine.

The perfect wine to enjoy with oysters on the half shell, a sashimi platter, or grilled tarragon mustard chicken.