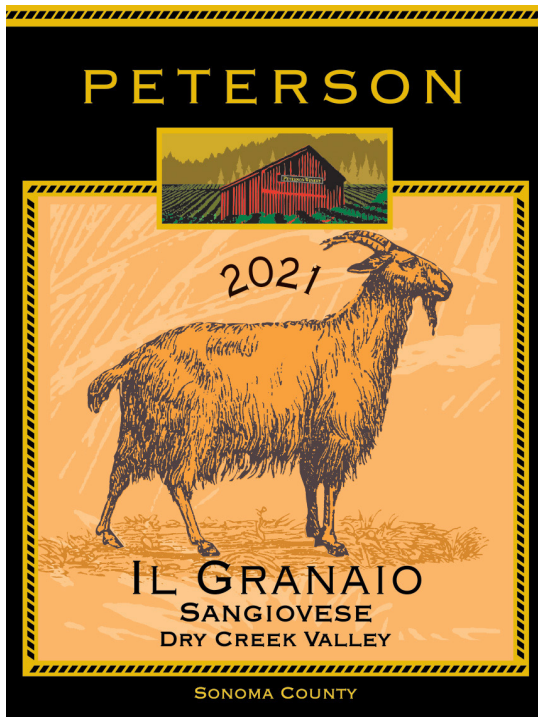


PETERSON



2021 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.

Technical Data

Composition:

<i>Varietal - Vineyard Breakdown</i>	<i>Harvest Dates</i>
84% Sangiovese -	
50% Teldeschi Vineyard	9/2
34% Spadoni Vineyard	9/23
10% Merlot - Bradford Mountain Est. Vnyd	9/10
6% Petit Verdot - Bradford Mtn. Est. Vnyd	9/28

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	14.8%
pH:	3.50
TA:	0.63g/100ml
Barrel Aging:	25 months
Cooperage:	33% new French oak barrels 67% 5-10 year-old neutral oak barrels
Bottling Date:	Dec. 7, 2023 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned & TCA free
Production:	130 cases 750ml btl; 60 btl 1.5L magnums
Release Date:	January 2026

Tasting Notes

Blending Dry Creek Valley Sangiovese with our Bradford Mountain Estate Vineyard Bordeaux varietals creates dark delicious flavors with mouthwatering vibrancy. For this vintage, we blended in Merlot and Petit Verdot, enhancing the structure and depth that are apparent from the first whiff.

Subtle wood spice notes weave through dark aromatics of ripe blackberry and boysenberry. The smooth entry flows into bright acidity that enlivens the fusion of cherry, boysenberry, raspberry and traces of violet, loamy earth and savory herbs. Be sure to give this wine 30 or more minutes to breathe so it comes alive before sipping. Your patience will be duly rewarded.

A great wine to pair with grilled meats like pork tenderloin, tri tip or duck, but it will also shine when matched with an authentic Bolognese sauce served with tagliatelle.