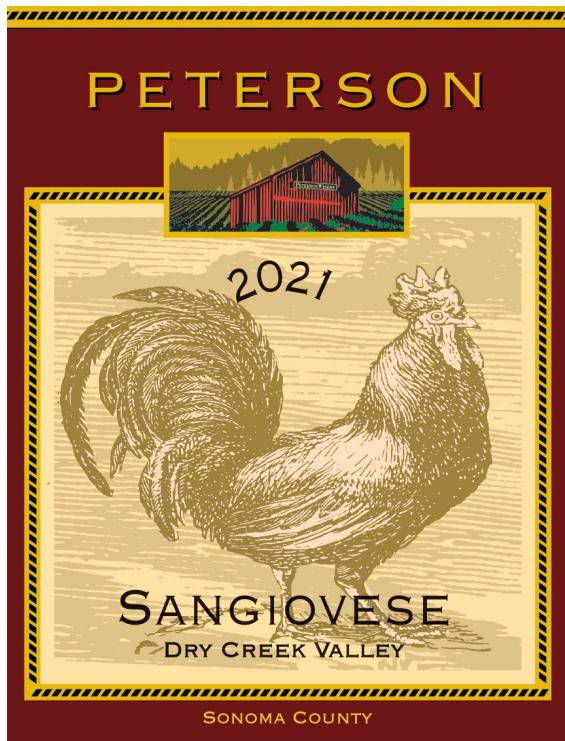


PETERSON



2021 SANGIOVESE Dry Creek Valley Sonoma County



Technical Data

Composition: 100% Sangiovese

<i>Vineyards</i>	<i>Harvest Dates</i>
95% Teldeschi Vineyard	September 2
5% Spadoni Vineyard	September 23

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 14.3%

pH: 3.42

TA: 0.66g/100ml

Barrel Aging: 25 months

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

Bottling Date: January 4, 2023 (unfined & unfiltered)

Closure Type: Screwcap - Ramondin - Saranex liner

Production: 100 cases | 750ml

Release Date: December 2025

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 2021, Mother Nature gave us another bountiful harvest of this challenging grape. The overall large crop contained many small berries, allowing us to make a perfectly balanced wine.

Tasting Notes

Subtle aromatics of a rustic cherry essence mingle with hints of dried rose petals and damp soil after a light rain. On the palate, discover the perfect balance between the underlying acidity, slightly chewy flavors and a well-integrated structure. Layered flavors of dark Morello cherry, wild blackberry and red plum seamlessly merge with notes of dried oregano and thyme, along with just a trace of hibiscus and leather. A pleasant cedar-spice appears near the finish, merging with the Italianate flavors as they linger.

Sangiovese is perfect to pair with any Italian cuisine, but it's also great with grilled tri tip served with caramelized onions, or creamy Cajun shrimp and sausage stew.