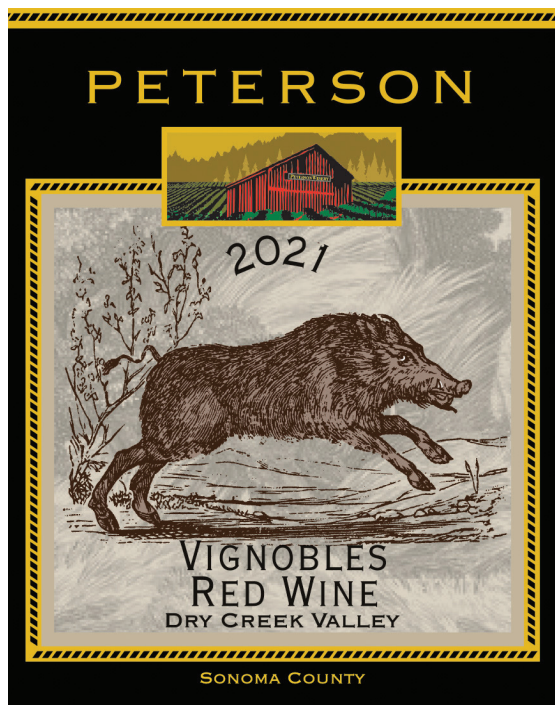


PETERSON



2021 VIGNOBLES

Dry Creek Valley
Sonoma County



Technical Data

Composition:

Varietal-Vineyard Breakdown

Harvest Dates

47% Carignane	35% Forchini Vineyard	9/7
	12% Bradford Mtn. Est. Vnyd	9/28
29% Petite Sirah	17% Bradford Mtn. Est. Vnyd	9/16
	12% Bernier Vineyard	9/1
24% Mourvèdre	Bradford Mtn. Est. Vnyd	9/28

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 14.3%

pH: 3.39

TA: 0.68g/100ml

Barrel Aging: 25 months

Cooperage: 25% new French oak barrels
25% new American oak barrels
50% older, neutral oak barrels

Bottling Date: January 4, 2024 (unfined & unfiltered)

Closure Type: Natural cork - Amorim NDTech -
individually scanned and TCA free

Production: 100 cases | 750ml

Release Date: September 2025

Jamie Peterson's Vintaged Views

My father first produced Vignobles in the 1990's as a way to showcase our Petite Sirah and other Rhone varietals in a savory blend that reflects the Dry Creek Valley terroir. And, as a side note, it was one of my favorite wines to sneak tastes of as a teenager.

By blending three varietals from distinctively different Dry Creek Valley vineyards, we are staying true to Fred's vision of showcasing how our local terroir creates a unique palate profile. With this 13th vintage since the resurrection of the wine, we've built upon the core of spice and zestiness from Carignane harvested off the eastern bench of Forchini Vineyard and our Bradford Mountain Estate Vineyard, and brought in rich, dense Petite Sirah from our estate vineyard and Bernier Vineyard. Mourvèdre, also from our estate vineyard, adds varied fruits and plushness to bring it all together. This Rhône varietal blend creates layers of fruit, spices and herbs, along with complexity and balance—all hallmarks of wines from the Dry Creek Valley.

Not a subtle wine, but meant to show more finesse and refinement than some of our other blends. We're glad to have Vignobles back in our cellar, and I no longer have to sneak tastes, but enjoy each sip all the same.

Tasting Notes

From the first seductive whiff, this delicious Rhône blend offers a union of ripe, dark fruit lightly steeped with spices and toasted oak. The smooth entry and mouthfeel caress the concentrated flavors of boysenberry, dried strawberry, black cherry and plum. Traces of baking spices, black pepper and oak notes gently infuse the deep, rich fruit essence. Softening tannins appear as the luscious flavors linger.

This perfect sipping wine will also pair with a range of cuisines. We recommend trying it with grilled lamb loin chops basted with olive oil and Greek seasoning served with quinoa pilaf, or baked ziti with Italian sausage.