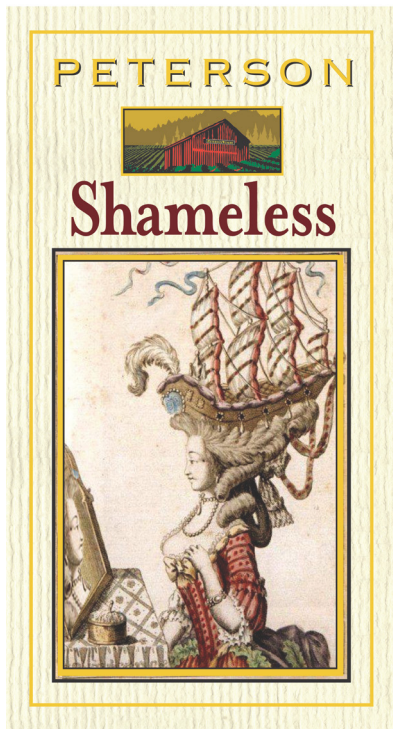


PETERSON



SHAMELESS 5th Edition Red Wine



Jamie's (Peterson) Vintaged View

At Peterson Winery, we often say that we make wines from the same vineyards year after year, but we don't try to make the same wines every year. We appreciate and embrace the differences created by Mother Nature with each vintage, and try to capture the vintage as well as the vineyard in each wine. Another variable every vintage is the size of the crop from our various vineyards. Rarely do we get the exact tonnage anticipated. Smaller than expected yields alternate with bigger yields than forecast. Differing not only with each year, but also with each vineyard.

Given the number of different wines we produce and our love of blends, we often have extra barrels of wine left over after the final blends are determined. In the past, we've sold off this surplus wine to other wineries looking for additional wine for their blends. Following the great reception for the first four Shameless Red bottlings, Jamie crafted this "Fifth Edition" blend using our surplus Barbera, Zinfandel, Grenache, Syrah, Petite Sirah, etc. from a selection of past vintages. It continues our tradition of providing a delicious wine at a "shamelessly" low price. Cheers!

Technical Data

Varietals:	45% Barbera 22% Grenache 17% Carignane 11% Zinfandel 5% divided amongst Cabernet Sauvignon, Merlot, Syrah, Petite Sirah, Muscat, and a partridge in a pear tree.
Appellation:	North Coast, California
Alcohol:	14.2%
pH:	3.43
TA:	0.67g/100ml
Bottling Date:	August 21, 2018
Production:	475 cases
Release Date:	March 2019

Tasting Notes

With the bones of a premium wine, the most shameless thing about this red blend is the seriously low price. Aromatics of forest floor and dark red fruit—cherry and cranberry—lead into a soft, round mouth filled with a dark cherry core against a backdrop of spicy cedar with just a touch of white floral. Notes of blackberry and traces of eucalyptus and savory herbs appear as the wine opens. Creamy oak rounds out the finish as the flavors linger.

This delicious quaffer begs for hearty fare. Enjoy it with smoked brisket with your favorite BBQ sauce and ginger broccoli slaw, or Italian sausage tossed with pasta, grated Romano cheese and fresh herbs.