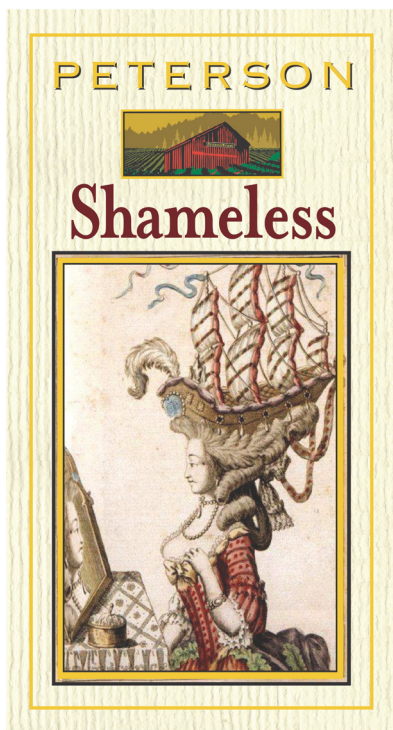


PETERSON



SHAMELESS 8th 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 and make the same wines from 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. The other variable each vintage is the size of the crop from each of the blocks or vineyards we purchase grapes from or we grow. Rarely do we get the exact tonnage we planned for. Smaller than anticipated yields alternate with much larger than expected tonnage. Differing not only with each year, but also with each grape source.

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 blend is 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 seven Shameless Red bottlings, Jamie crafted this "Eighth Edition" blend using our surplus Zinfandel, Syrah, Petite Sirah, Carignane, etc, from a mix of three different vintages. It continues our tradition of providing a delicious wine at a "shamelessly" low price. Cheers!

Technical Data

Varietals/Vintage: From a base of Zinfandel, Syrah Petite Sirah and Carignane, we built a top-secret blend from our finest reserve lots. So coveted our ancestors won't allow us to share it.

Appellation: North Coast, California

Alcohol: 14.4%

pH: 3.58

TA: 0.63g/100ml

Bottling Date: June 27, 2023

Production: 333 cases | 750ml
11 kegs | 20L

Release Date: September 2023

Tasting Notes

One whiff and you'll be instantly transported to a wine cellar as you inhale aromas of ripe black currant and creamy dark cherry swirled with hints of spicy black pepper and oak notes. The big nose prepares you for the burst of flavors that greets the palate. This carefully crafted blend of red varietals creates a taste treat of forward fruit with structure, depth and lingering flavors. Enjoy the essence of fresh juicy strawberry and wild blackberry mingled with hints of mulberry, plum and traces of brown spices. Not what you expect at this price, but you'll be happy to sip away.

This blend is easy to pair with everything from pizza night to an elegant dinner with rib eye steaks, twice baked cheesy potatoes and Caesar salad.