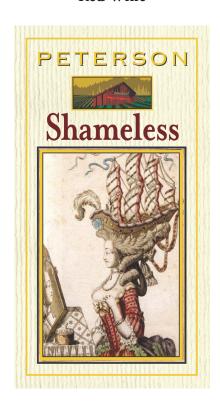
PETERSON



SHAMELESS 4th 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. Another vintage variable is the tonnage of grapes harvested from each vineyard. Rarely is the quantity harvested, the amount we anticipated. 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 three Shameless Red bottlings, Jamie crafted this "Fourth Edition" blend using our surplus Carignane, Zinfandel, Cabernet Sauvignon, Syrah, Petite Sirah, etc. It continues our tradition of providing a delicious wine at a "shamelessly" low price. Cheers!

Technical Data

Varietals/ Top secret blend from our finest Vintage: reserve lots. So coveted our

ancestors won't allow us to share it.

North Coast, California Appellation:

Alcohol: 13.8% pH: 3.45

TA: 0.67g/100ml

Bottling Date: March 29, 2017 (unfiltered)

575 cases (750ml) Production:

35 cases (3L Bag-in-Box)

8 - 20L kegs

Release Date: June 2017

Tasting Notes

Looking for a great quaffer at a reasonable price? You just found one.

The spicy dark berry and dried strawberry aromas mingle with undertones of earth, worn saddle and oak. The easy entry quickly offers a bright mix of dark berries boysenberry, blackberry and just a touch of blueberry along with ripe cherry, a blend of spices, and hints of leather and black pepper. Toasty oak contributes to the wine's depth and adds dimension, something pleasantly unexpected in a wine at this price.

Great to pair with pizza, burgers or hot wings, but will also go nicely with a juicy steak, roasted vegetables and

garlic smashed potatoes.