



### Fred's (Peterson) Vintaged View & Vineyard Notes

Our Il Granaio Sangiovese began with the 2000 vintage when Jamie convinced me that we could create a Sangiovese blend juicy, spicy and exotic enough for the “Super Tuscan” moniker (Sangiovese blended with non-traditional varieties). The wine quickly developed a following, and we’ve produced the Il Granaio Sangiovese every vintage since.

Each spring, Jamie and I assess the previous vintage of Sangiovese and begin the process of deciding the blend for that year’s Il Granaio. In blending we are guided by two simple rules—capture the essence of the Sangiovese variety from that vintage, and build on its core characters, to assemble the juiciest, most complex wine possible. The blending varieties and percentages will vary for each vintage.

The 2010 Il Granaio combines 18% of our Bradford Mountain Vineyard Bordeaux varieties—Cabernet Sauvignon, Petit Verdot, Merlot and Malbec—with the Teldeschi Vineyard Sangiovese to achieve the wine that we were seeking. We are pleased with the result, and think you will be, too.

### Technical Data:

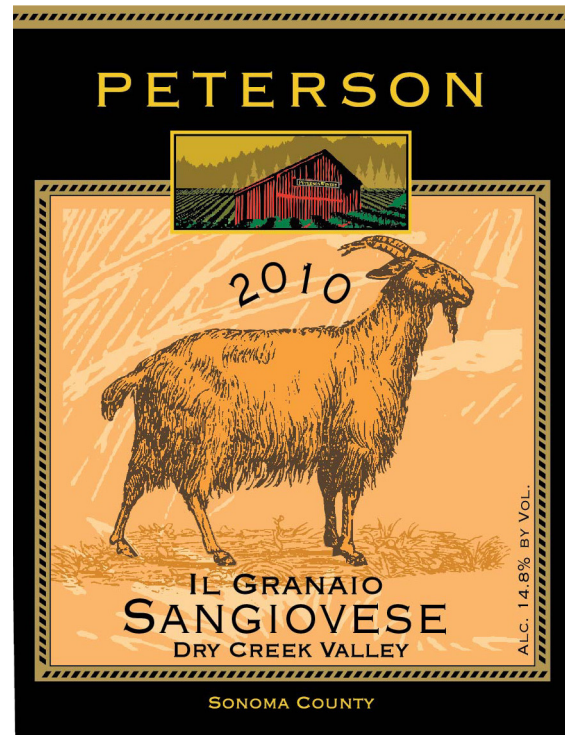
#### Composition:

<i>Varietal / Vineyard Breakdown:</i>	<i>Harvest Dates:</i>
82% Sangiovese - Teldeschi Vineyard	Sept. 27
6% Cabernet Sauvignon - Bradford Mtn. Vnyd.	Oct. 4 & 8
6% Cabernet Franc - Bradford Mtn. Vnyd.	Sept. 29
2% Merlot - Bradford Mtn. Vnyd.	Sept. 25
2% Malbec - Bradford Mtn. Vnyd.	Sept. 25
2% Petit Verdot - Bradford Mtn. Vnyd.	Oct. 9

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	14.8%
pH:	3.65
TA:	0.746g/100ml
Barrel Aging:	22 months
Type of Oak:	25% new French oak barrels 25% 2-4 year-old French oak barrels 50% 4-8 year old mixed neutral barrels
Bottled:	July 12, 2012 (unfined & unfiltered)
Production:	175 cases
Release Date:	January 2013

### 2010 *IL GRANAIO* DRY CREEK VALLEY



### Tasting Notes

Richly textured aromatics of dark fruit weave through layers of spice and a mineral essence. Complex and balanced, our '10 Il Granaio offers a focused core of dark cherry and blackberry loaded with delicious spice notes. A blend of mocha, black pepper and cedar add to the seductive quality of the wine.

The beautiful acidity and tight integration of oak and fruit allow this wine to pair seamlessly with most cuisines. Be it a traditional French cassoulet, a tangy Italian tomato-based pasta, a Pacific Northwest cedar-planked salmon or a rib-eye smothered in blue cheese, Il Granaio will make the food taste better and the chef appear brilliant for selecting such an ideal pairing.