

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 varietals and percentages will vary for each vintage.

For the 2012 Il Granaio, we combined 18% of our Bradford Mountain Estate Vineyard Cabernet Sauvignon with Sangiovese from the Teldeschi and Spadoni Vineyards to achieve the wine that we were seeking. We are pleased with the result, and think you will be, too.

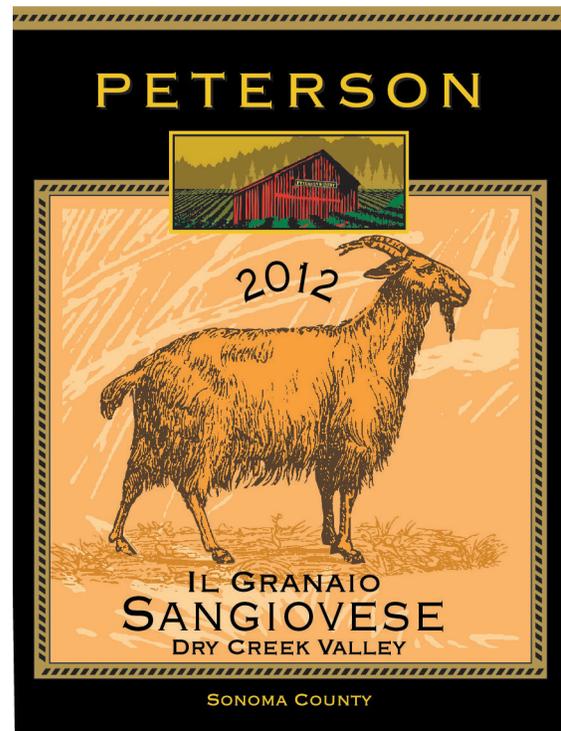
Technical Data:

Composition:

<i>Varietal / Vineyard Breakdown</i>	<i>Harvest Dates</i>
82% Sangiovese	
41% Teldeschi Vineyard	Sept. 17
41% Spadoni Vineyard	Sept. 29
18% Cabernet Sauvignon - Bradford Mtn. Est. Vnyd.	Sept. 28

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	13.8%
pH:	3.82
TA:	0.64g/100ml
Barrel Aging:	21 months
Type of Oak:	18% new French oak barrels 32% 2-year-old French oak barrels 50% 5-10 year-old neutral oak barrels
Bottled:	July 10, 2014 (unfined & unfiltered)
Production:	400 cases (750 ml)
Release Date:	January 2015

2012 *IL GRANAIO* SANGIOVESE DRY CREEK VALLEY



Tasting Notes

Richly textured aromas of earth and minerals mingle with juicy cherry, blackberry and tobacco. The easy entry reflects the qualities revealed on the nose, and more. A slate-like mineral essence forms the backdrop against ripe cherry, pomegranate and rhubarb. Hints of cigar box, dark chocolate and layers of spices join mid-palate, enhancing and adding complexity to this delicious wine.

The bright acidity is balanced by a round mouthfeel, making pairing this food-friendly Sangiovese a pleasure. Enjoy with fresh tomato and basil bruschetta, followed by three-cheese lasagna Bolognese, and then panna cotta with fresh berries for dessert.