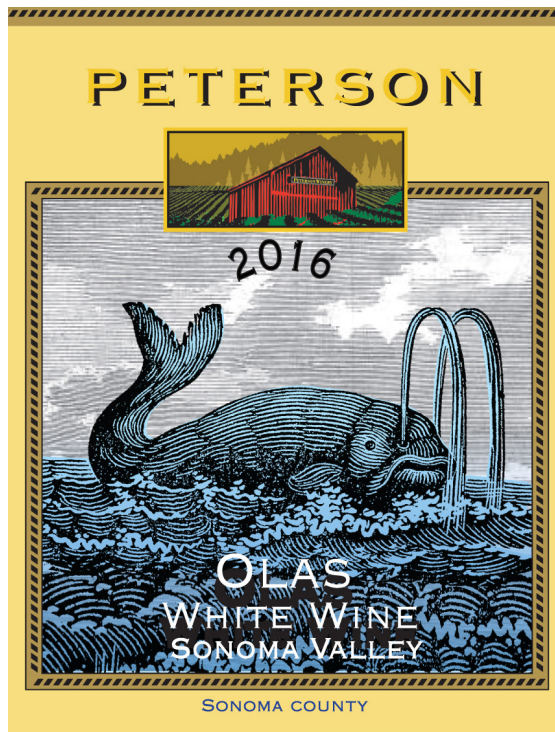


PETERSON



2016 OLAS Sonoma Valley



Jamie Peterson's Vintaged Views

Our long-time family friend, Bill Hawley of Random Ridge Winery, offered us the chance to purchase these grapes only weeks before harvest. This last minute opportunity allowed us to obtain the fruit from this precious piece of land in the southwest corner of the Sonoma Valley.

We have always loved Semillon and what it can do, and had enjoyed Bill's interpretations of it many times over the years. This classic Bordeaux blend of 60% Sauvignon Blanc and 40% Semillon is zesty, rich & flavorful in its youth, but becomes more nuanced and deep with age—as to which we all aspire.

Technical Data

Composition: 60% Sauvignon Blanc
40% Semillon
(Harvested together & cofermented)

Appellation: Sonoma Valley, Sonoma County

Harvest Date: September 6

Alcohol: 13.5%

pH: 3.38

TA: 0.58g/100mL

Barrel Aging: 4 months in 4-year-old French oak barrels; 4 months in stainless steel

Bottling Date: May 25, 2017

Production: 64 cases | 750ml

Release Date: August 2017

Tasting Notes

Rich aromatics of honeysuckle and white peach mingle with traces of lime zest. The plush mouthfeel reveals a delicious blend of tropical fruit, melon, citrus and white fig. As the flavors linger on the palate, hints of caramel and minerality appear near the finish. This refreshing Bordeaux-style white blend offers plenty of structure and depth.

A perfect wine to pair with crab cakes, chicken cordon bleu or fish tacos.