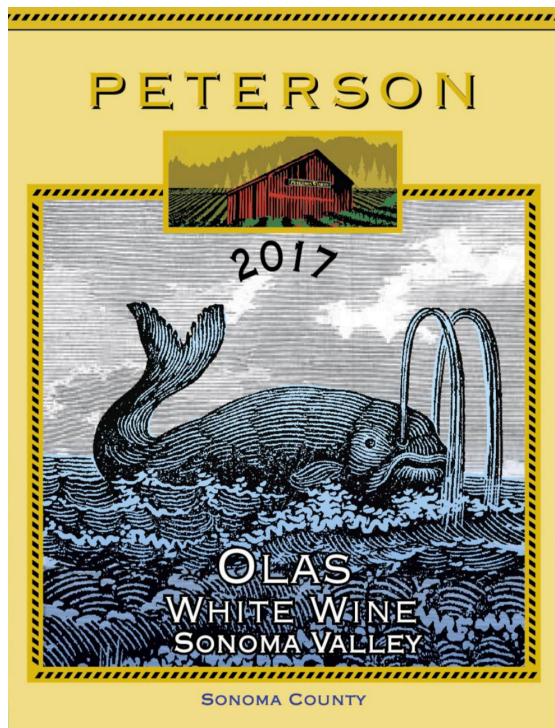


PETERSON



2017 OLAS White Wine 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 for the first time in 2016. 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 in white wine blends 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 & cofermented together

Appellation: Sonoma Valley, Sonoma County

Harvest Date: September 6

Alcohol: 12.7%

pH: 3.43

TA: 0.64g/100ml

Barrel Aging: 6 months in 4-year-old French oak barrels; 2 months in stainless steel

Bottling Date: May 31, 2018

Production: 85 cases | 750ml

Release Date: April 2019

Tasting Notes

This classic white Bordeaux blend offers delicate aromas of citrus oil and floral. The finesse found on the nose is repeated on the palate, along with layered complexity. Bright acidity is tamed by the smooth, rich mouthfeel and flavors of honey, pear and zingy citrus. As the wine hits mid-palate, a savory mineral essence appears, while hints of ginger emerge in the finish.

A wonderful wine to pair with grilled swordfish served with lemon and asparagus risotto, or citrus rosemary roast chicken.