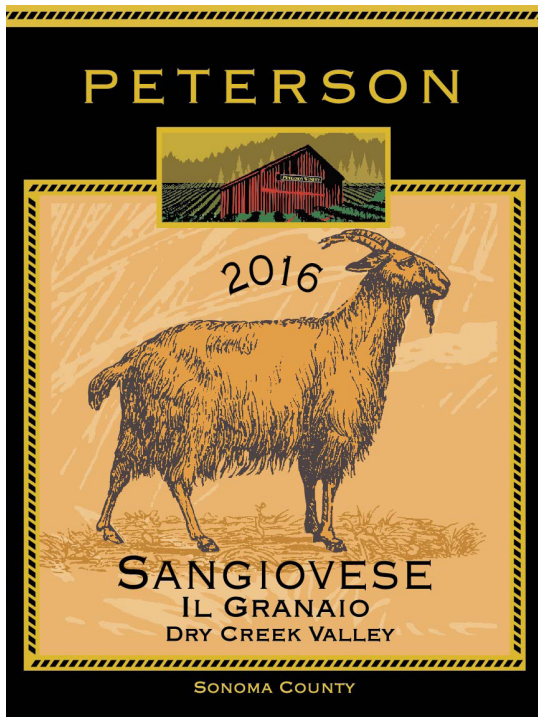


# PETERSON



## 2016 SANGIOVESE IL GRANAIO Dry Creek Valley, Sonoma County



### Technical Data

#### Composition:

##### Varietal Breakdown

77% Sangiovese  
15% Cabernet Sauvignon  
4% Merlot  
4% Petit Verdot

##### Harvest Dates

9/5 & 24  
9/22  
9/8  
9/27

**Appellation:** Dry Creek Valley, Sonoma County  
**Alcohol:** 15.1%  
**pH:** 3.64  
**TA:** 0.62g/100ml  
**Barrel Aging:** 29 months  
**Cooperage:** 10% new French oak barrels  
20% 1-year-old Hungarian oak barrels  
70% 5-to-10-year-old neutral oak barrels  
**Bottling Date:** December 13, 2018  
**Production:** 275 cases | 750ml bottles  
23 - six packs | 1.5L Magnums  
**Closure Type:** Natural cork - Amorim ND Tech -  
individually scanned & TCA free  
**Release Date:** October 2020

### Fred's (Peterson) Vintaged View

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.

For the 2016 Il Granaio, we combined 23% Bordeaux varieties—Cabernet Sauvignon, Merlot and Petit Verdot—with 77% Sangiovese from two select vineyards in Dry Creek Valley to achieve the wine that we were seeking. We are pleased with the result, and think you will be, too.

### Tasting Notes

Enjoy classic Sangiovese characteristics, starting with the appealing rustic, dusty aromas of dark-toned red fruit and earth notes. The perfect balance of acidity, structure and flavors holds your interest and satisfies your cravings as you sip this delicious wine. The palate fills with blackberry, ripe dark cherry, tart plum and dried cranberry woven with accents of spicy cedar and sage. The flavors fuse into an elegant harmony that lingers into a long finish.

Enjoy this food-friendly wine with pork chops with sage and browned butter sauce, or your favorite pasta entrée like cannelloni Florentine or sausage manicotti.