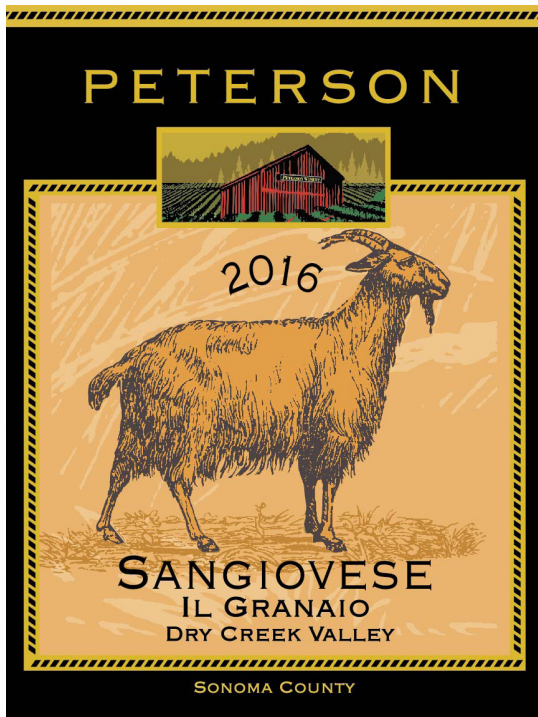


PETERSON



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 NDTech -
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.