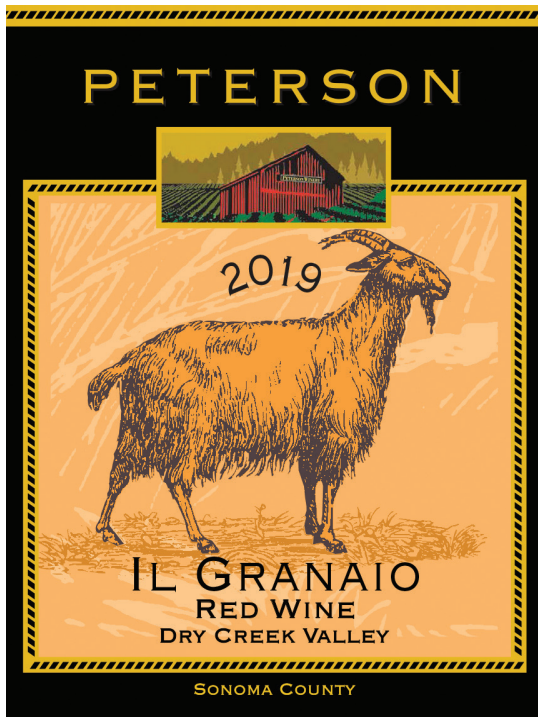


PETERSON



2019 SANGIOVESE IL GRANAIO Dry Creek Valley, Sonoma County



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 2019 Il Granaio, we combined 33% Bordeaux varieties—Cabernet Sauvignon and Cabernet Franc—with 67% Sangiovese from the Teldeschi Vineyard in Dry Creek Valley 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>
67% Sangiovese - Teldeschi Vnyd	9/18
17% Cabernet Sauvignon - Bradford Mountain Est.	10/15
16% Cabernet Franc - Bradford Mountain Est.	9/26

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	16.2%
pH:	3.50
TA:	0.59g/100ml
Barrel Aging:	25 months
Cooperage:	33% new French oak barrels 67% 5-10 year-old neutral oak barrels
Bottling Date:	Dec. 1, 2021 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned & TCA free
Production:	134 cases 750ml btl; 72 btl 1.5L magnums
Release Date:	June 2024

Tasting Notes

Dark fruit aromatics fuse with striations of oak and traces of fine herbs and mineral-laced soil. A smooth entry flows into a mix of bright red and black fruit. Bathed by buoyant acidity, lively flavors of blackberry, cranberry and black cherry mingle with hints of strawberry, rhubarb and cedar, encompassing the palate. A subtle rustic earthiness and touches of minerality add layers of depth to this sophisticated super-Tuscan blend, while the well-balanced structure stays a step back, allowing the complexity of the fruit contributions to retain center stage.

Try pairing with a soulful combination like smothered pork chops and dirty rice, or a more traditional meal of Tuscan black pepper beef over creamy polenta.