



Fred's (Peterson) Vintaged View

This 100% Sangiovese was produced from fruit grown from two exceptional small plantings in Dry Creek Valley—The Spadoni Vineyard and Teldeschi Vineyard.

The Spadoni Vineyard is a tiny planting on the hillside behind the home of long time friends Ken and June Spadoni. They planted an acre of Sangiovese on the western edge of Dry Creek because of a love for the wine, and are able to meticulously farm this small plot.

In the early 1990's, lifelong grapegrower Ray Teldeschi got Sangiovese budwood from me off Norton Ranch, and planted it on his "Home Ranch" that is next door to our winery on the Dry Creek bench. The southwest exposure and excellent drainage of the site helps the finicky Sangiovese vines fully ripen the grapes every year.

The 2007 vintage was one of large night/day temperature swings, making for very ripe, rich fruity wines that maintained their natural acidity, which is an important component of the food-friendly quality of Sangiovese.

Tasting Notes

Alluring aromas of brambly berry, dusty tannins and earth notes mingle with violets and baking spices. The spicy, acidic texture holds juicy fruit flavors of dark cherry, cranberry and plum. A rich mineral character winds through the wine with cedar notes joining in at the finish. Nicely balanced, this Sangiovese begs to be paired with food—perhaps a delicious slab of lasagna with a big green salad, or a plate of spicy ribs.

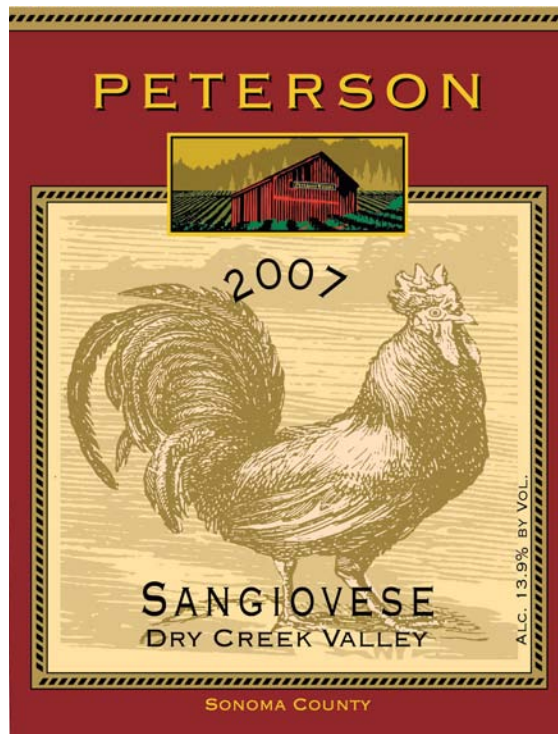
Vineyards

85% Spadoni Vineyard – Southern Dry Creek,
east facing

15% Teldeschi Vineyard – Mid-Dry Creek,
west facing/bench land

2007 SANGIOVESE

DRY CREEK VALLEY



Technical Data:

Vineyards:	Harvest Dates:
Spadoni Vineyard	Sept. 22 , 2007
Teldeschi Vineyards	Sept. 1 , 2007
Varietal:	100% Sangiovese
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	13.9%
pH:	3.53
TA:	0.68g/100ml
Barrel Aging:	23 months
Type of Oak:	20% 2-year-old Hungarian oak, 80% 4-8-year-old neutral oak barrels
Bottling Date:	August 11, 2009
Production:	175 cases
Release Date:	April 2010