



PETRONI

SONOMA VALLEY

Rosso di Sonoma

BACKGROUND

Lorenzo Petroni's dream was to be the first California vintner to grow the prized Sangiovese Grosso clone from his native Tuscany in Sonoma soil. He sensed that California could produce stunning results with Italian varieties, similar to the new world successes accomplished with the Cabernet Sauvignon, Pinot Noir and Chardonnay. Petroni Vineyards was built on a 37-acre estate with red, mineral rich terrain filled with rocks and stones, steep at 800 ft. elevation and facing due south. Volcanic rocks from the property were used to build retaining walls and provide an optimal 100% organic farming environment. The Poggio alla Pietra (Hill of Rocks) estate was born. Lorenzo Petroni runs the famous North Beach Restaurant, considered by many a San Francisco institution, and has proudly served authentic Tuscan cuisine to San Franciscans and world-citizens since 1970. Lorenzo's experience and understanding of wine, combined with an organic grape-growing philosophy with minimal intervention in the cellar and a faith in Sonoma Valley as a premium winegrowing region is the driving force behind Petroni Vineyards.

GRAPES

75% Syrah, 20% Sangiovese, 5% Cabernet Sauvignon

VINEYARD

The cast of characters for our blend are gathered together from our Estate Vineyards' high in the western side of the Mayacamas Mountains. The rich volcanic soils and high elevations of our Cavedale Road Vineyard impart power and dimension to our Sangiovese and Cabernet Sauvignon grapes. The main character of this ensemble is the Syrah, which is grown at a 2000 foot elevation in our Trinity Ranch block (known for loamy soil conditions). This gives our Syrah grapes a rich earthiness that balances the jazzy Cavedale Road fruit. The result is a joyous rhapsody that will ring harmoniously on the palate.

WINEMAKING

For optimum flavor, we delicately hand-harvested the grapes from low yielding vines in the cool early mornings. Wasting no time, the fruit was brought straight back to the winery to be destemmed, crushed and transferred immediately to stainless steel tanks. After periods of cold soaking and warm fermentation, this was followed by an extended maceration of four to six weeks. The wine was then pressed to 100% French oak barrels (composed of almost entirely used wood) and left to mature for 18 months before being selected for the Rosso blend.

AGEING

18 months in almost all used French Oak.

TASTING NOTES

Sweet ripe blackberry, black cherry, fruit cake spices, vanilla, cara-mel and floral notes flood the senses with a hint of citrus zest and cedar in the background. The ripe flavors are balanced nicely with tangy acidity and subdued tannins which keep this wine dense, fresh and easy to drink.

SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

ALCOHOL CONTENT

15.5%



NOMADIC
DISTRIBUTION