

SONOMA, CALIFORNIA



# PETRONI

SONOMA VALLEY

## Sauvignon Blanc

### 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

100% Sauvignon Blanc

### VINEYARD

The fruit for the 2010 vintage was sourced exclusively from our estate vineyards in the Mayacama Mountains, overlooking Sonoma Valley. Half the fruit came from our home block on Cavedale Road and the other half from the Trinity Ranch. The Cavedale parcel offers ripe and generous fruit, tropical notes and a floral bouquet, well complimented with the tight structure, herbal notes and mineral steeliness from the Trinity Ranch.

### WINEMAKING

This Sauvignon Blanc was all hand harvested and whole bunch pressed to tank. Following a single night settling the juice was racked to tank where it was initially fermented at cool temperatures. Mid way through the ferment the fermenting must was transferred to all used, all French barrels to complete fermentation and sit in barrel for eight months with occasional lees stirring.

### AGEING

9 months old French oak.



### TASTING NOTES

Pale straw in color. Classic aromas of melon, kiwi, passion fruit dominate the palate. Subtle herbs and spices and some earthy mineral characters offer some depth and "terroir". The palate is clean and fresh, beautiful mineral acidity threads through rich and fleshy melon, lemon and grapefruit. Sturdy in structure, well balanced and refreshing this vintage is a classic expression of this variety.

### SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

### ALCOHOL CONTENT

14.2%

