



PETRONI

SONOMA VALLEY

Chardonnay

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% Chardonnay

VINEYARD

All the fruit was harvested exclusively from our Estate vineyard on Trinity Ranch straddling the Sonoma/Napa county line high in the Mayacamas Mountains. The elevation of this site keeps the vines cool and promotes a longer ripening period to allow full flavor development and retain acidity. Yielding only three ton per acre the fruit is consistently ripe and concentrated. This particular vintage benefited from the longer and cooler growing season, extending the time the fruit spent on the vines, thereby producing beautifully ripe flavors and balance.

WINEMAKING

Classic Burgundian techniques are employed at Petroni Vineyards when making Chardonnay. We aim to achieve the perfect balance between fruit, oak and acidity that keeps the fresh vibrancy intact with rich fruit and complexity of flavors. We achieve this by whole bunch pressing, full barrel fermentation with native and selected yeasts, the judicious use of tight French oak and lees stirring. Malo lactic fermentation is not employed in order to retain sufficient acidity to keep the wine lively.

AGEING

Ten months in new and used French oak barrels.

TASTING NOTES

Medium straw to light gold in color. The nose of this wine exhibits classic Chardonnay aromas including tropical fruit, citrus with hints of coconut, butterscotch and spicy oak. Broad and mouth filling, the wine has an appealing texture evenly distributed across the palate. Full and approachable, it finishes elegantly with lingering fruit and subtle classy French oak. Superb balance and harmoniously integrated flavors are the hallmark of this wine.

PAIRING

Pair with creamy pasta, poultry, pork and rich seafood dishes.

SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

ALCOHOL CONTENT

14.1%



NOMADIC
DISTRIBUTION



PETRONI

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Syrah

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GRAPES

100% Syrah

VINEYARD

The Petroni Vineyards 2007 Syrah is grown on two blocks of our terraced, Estate property. The first block is situated on the lower, gentler southeast facing slope towards the eastern edge of the vineyard, giving the wine subtle richness and depth. The second block is our most picturesque part of the property as the vines root on steep, south-facing volcanic slopes offering a different dimension to the wine.

WINEMAKING

The 2007 harvest was extremely high in the quality of the fruit. Each lot was fermented separately in closed-top tanks following a one week cold soak. Native yeast and malolactic strains were employed to add complexity during the fermentation and maceration period which lasted upwards of four weeks. The Syrah was aged in the tightest grained French Oak barrels with only about 35% new wood for 16 months. The finished wine was neither fined nor filtered to preserve natural richness.



AGEING

Sixteen months in new and used French Oak.

TASTING NOTES

A deep, dark Syrah with a purple crimson edge. Generously aromatic including crushed dark cherries, blackberry, licorice, spice and floral notes with a nice savory aspect to it. Good weight and intensity on the palate, with a food-friendly, acid-tannin balance creating a softness but also remaining lively on the finish. The fruit is complemented with savory and spice notes, balanced and complex the wine holds one's attention as it lingers on the palate. A nice combination of the rustic and savory characters reminiscent of the Rhone and the rich fruit tannins typical of California.

SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

ALCOHOL CONTENT

14.5%



NOMADIC
DISTRIBUTION

SONOMA, CALIFORNIA



PETRONI

SONOMA VALLEY

Sauvignon Blanc

BACKGROUND

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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

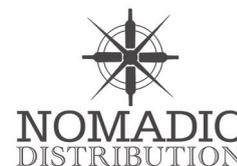
Pale straw in color. Classic aromas of melon, kiwi, passion fruit dominate the palate. Subtle herbs and spices and some earthy mineral characters offer some depth and "terroir". The palate is clean and fresh, beautiful mineral acidity threads through rich and fleshy melon, lemon and grapefruit. Sturdy 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%





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

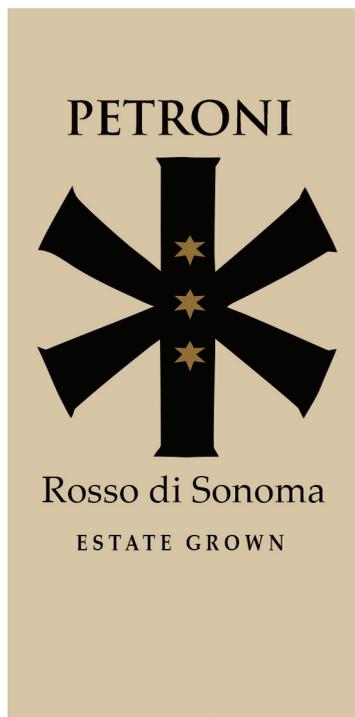
Sweet ripe blackberry, black cherry, fruit cake spices, vanilla, cara-mel and floral notes flood the senses with a hint of citrus zest and cedar in the background. The ripe flavors are balanced nicely with tangy acidity and subdued tannins which keep this wine dense, fresh and easy to drink.

SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

ALCOHOL CONTENT

15.5%



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PETRONI

SONOMA VALLEY

Rosato 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

50% Sangiovese, 25% Syrah, 25% Cabernet Sauvignon

VINEYARD

The Rosato di Sonoma is bred from the best parcels of fruit throughout our two Estate owned and operated vineyards. All of our grapes are organically produced, fastidiously maintained, and low cropping to ensure the production of super premium wines. The 2011 vintage was long and cool allowing for intense concentration and excellent natural acidity, ideal for the production of this particular style of wine.



WINEMAKING

After destemming and crushing to tank, the resulting pale red juice of the Rosato di Sonoma was run to used barrels and inoculated with a variety of yeasts. The majority of the fermentation occurred in barrel before being racked to tank to complete the fermentation. Following four months in tank, on its yeast lees, the wine was left unfinned and filtered to bottle. It is named Rosato as is appropriate for a Rosé with considerable body and concentration.

AGEING

Bottle-aged.

TASTING NOTES

Dark pink-red with a dazzling vibrancy. Soft fruity aromas reminiscent of wild strawberries, watermelon, vanilla and cherry blossom. Initially the mouth feel is round and generous as a result of barrel fermentation. The natural acidity and intensity refreshes the palate and leaves a long, clean and lasting finish offering beautiful incisive red berry and stone fruit.

PAIRING

Great on its own as an aperitif around the pool or paired with Antipasto dishes.

SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

ALCOHOL CONTENT

14.1%



NOMADIC
DISTRIBUTION



PETRONI

SONOMA VALLEY

Cabernet Sauvignon

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

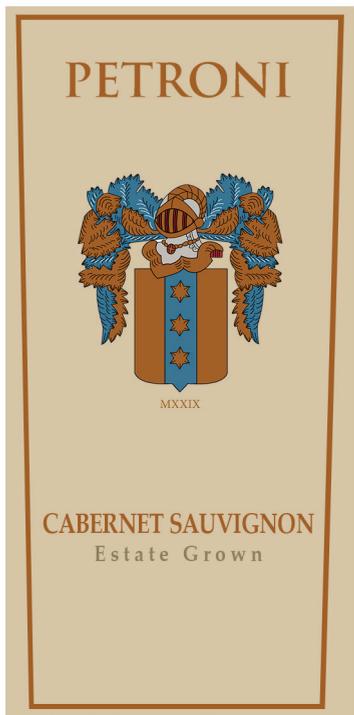
100% Cabernet Sauvignon

VINEYARD

All the fruit was harvested exclusively from our two Estate mountain vineyards. Trinity Ranch straddles the Sonoma/Napa county line high in the Mayacamas Mountains, while the home block we call Poggio alla Pietra, is on Cavedale Road on the Sonoma side of Mt Veeder. Yielding only two ton per acre the fruit is consistently ripe and concentrated.

WINEMAKING

Classic Bordelaise techniques are employed at Petroni Vineyards when making Cabernet Sauvignon. The fruit is destemmed and crushed to tank where following a warm ferment with regular pumpovers. The resulting wine sits on the skins for extended maceration of over four weeks. During the 18 months in barrel, the wine is racked out and returned several times to help the tannins evolve and remove sediments, allowing the wine to be bottled unfiltered. The result: fine tannins, firm structure and opulent fruit expression.



AGEING

Eighteen months in 50% new and 50% used French Oak.

TASTING NOTES

A very expressive nose exhibiting classic Cabernet characters of dark cherry, cassis, red fruits and a dash of sweet mint harmoniously complimented with oak which derives notes of chocolate, vanilla and fine spices. Broad, mouth filling, evenly textured and well-balanced, this wine demonstrates perfectly what a great Sonoma Cabernet should taste like. Smooth tannins, ripe fluid fruit, and a dash of herb round out the varietal characters enhanced with some mocha, cedar and spice from the French oak to complete the flavor profile.

PAIRING

Pair with lamb, beef and chocolate. Whole peppered Filet Mignon with port and blackcurrant reduction!

SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

ALCOHOL CONTENT

15.5%



NOMADIC
DISTRIBUTION



PETRONI

SONOMA VALLEY

Brunello 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

100% Sangiovese Grosso

VINEYARD

The Brunello di Sonoma is our flagship wine made from 100% Sangiovese Grosso grapes, which is widely considered the Sangiovese clone par excellence. The wine is produced completely from our low-yielding, organic, estate vineyard "Poggio alla Pietra" located in the west Mayacamas mountains which overlook the Sonoma Valley. Excellent sun exposure and optimum climate ensure the slow ripening of the grapes, which in turn, makes wine of great depth and complexity. The complexity is intertwined though a consistent concentration of fruit that can only be achieved in the best vintages to create a wine that is dynamic and artful.



WINEMAKING

The Brunello clone, Sangiovese, displays diminished size in the berries and thick skins surrounding a core of supremely ripe fruit. All blocks are harvested over the course of a week providing density in the wine. With attention to every detail and the use of both modern and traditional methods, the wine goes through state-of-the-art handling. After a brief cold soak, the individual lots undergo fermentation using native yeasts, and are put to barrel shortly after going dry. The cooperage selected was primarily French barrels and puncheons.

AGEING

Twenty months in new and used puncheons and French Oak Barrels.

TASTING NOTES

Richly colored, dark ruby. A generous nose, exhibiting the typical earthy notes derived from our estate vineyard in a pool of ripe dark cherry and berry fruit. Cigar box, cedar, tar, walnut and licorice all combine to create a complex and rich aromatic profile. The palate is full bodied and mouth coating; earthy, intense, loads of cherry fruit. A classic vintage not to be missed.

SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

ALCOHOL CONTENT

15.0%



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DISTRIBUTION