



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%

