



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%



NOMADIC
DISTRIBUTION