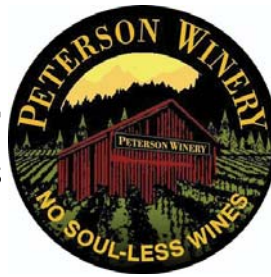


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2002 AGRARIA

BIG BARN RED

BRADFORD MOUNTAIN VINEYARD, DRY CREEK VALLEY

Fred's (Peterson) Vintaged View:

Our first vintage of Agraria was in 1996 when our Bradford Mountain Vineyard Cabernet Franc and Merlot grapes were ready to harvest at the same time. Normally these two varieties ripen 7 to 10 days apart. When we harvested them on the same day, we found ourselves short of fermentation tanks, so we decided to co-ferment the Cabernet Franc and Merlot. When we tasted the wine from barrel that winter, we were floored by the richness and suppleness of this mountain grown Cabernet Franc/Merlot blend. We decided to bottle some of this blend on its own, rather than just using it as part of our Cabernet Sauvignon and Merlot blends; hence the birth of Agraria.

With the 1997 vintage we realized it was the Cabernet Franc from Bradford Mountain Vineyard that made our Agraria blend unique. Since 1997, our Agraria is predominantly Cabernet Franc with Merlot, and sometimes a little Cabernet Sauvignon and Petit Verdot. It is always 100% Bradford Mountain Vineyard fruit.

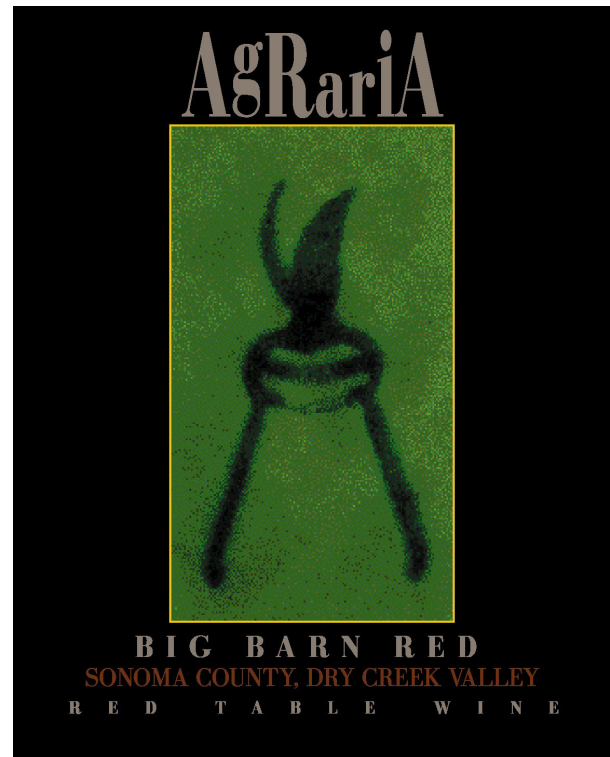
We are fond of calling this our "have your cake and eat it too" wine, meaning that it's an incredibly rich and big wine that is ready to enjoy when released. The combination of 26 months of barrel aging in all new French oak and over three years bottle aging allows this wine to integrate the barrel and grape tannins, forming complex, smooth flavors and downright silky texture.

Tasting Notes:

The 2002 Agraria's solid structure reveals layers of rich flavors, plush tannins and firm acids. The tantalizing aromas mirror the seductive flavors that follow—juicy cherry, black currants, cedar, hints of roasted coffee and tobacco—with the mineral essence found in Bradford Mountain fruit rounding it all out. The mouthfilling flavors flow into a lush, spicy finish. With its mountain origins, this blend will benefit from an additional five to 10 years in the bottle.

Vineyard:

Bradford Mountain Vineyard is on the northwestern edge of the Dry Creek Valley at 1000 ft. elevation. The soil on Bradford Mountain is extremely well-drained, ancient sedimentary deposits. The vineyard has a perfect southwesterly exposure, above the summer morning fog and cooled by the afternoon breezes, which allows the grapes to ripen slowly and with intensity of flavor and color. Though the yields are small from this vineyard, the wines are big.



Technical Data:

Composition:	100% Bradford Mountain Vineyard
<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
80% Cabernet Franc	Sept. 24, 2002
20% Merlot	Sept. 24, 2002
Appellation:	Bradford Mountain Vineyard Dry Creek Valley, Sonoma County
Alcohol:	13.8%
pH:	3.30
TA:	0.76g/100ml
Barrel Aging:	26 months
Type of Oak:	100% New French oak barrels
Bottling Date:	December 19, 2004
Production:	1300 bottles (750ml) 30 bottles (1.5L - Magnums) 9 bottles (3L - Double Magnums)
Release Date:	June 2008