



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 has usually been Cabernet Franc with Merlot, but sometimes more Cabernet Sauvignon or Petite Verdot is blended for added structure, which was the case in 2005. 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 24 months of barrel aging in all new French oak and three years bottle aging allows the wine to integrate the barrel and grape tannins, forming complex, smooth flavors and downright silky texture.

Tasting Notes

Complex aromas and flavors of spicy cedar, violets, berry and dusty tannins reflect a classic Cabernet blend. The mountain terroir contributes an alluring minerality and robust acidity that wind around the palate, enhancing the flavors and complexity while making this wine an ideal match with food.

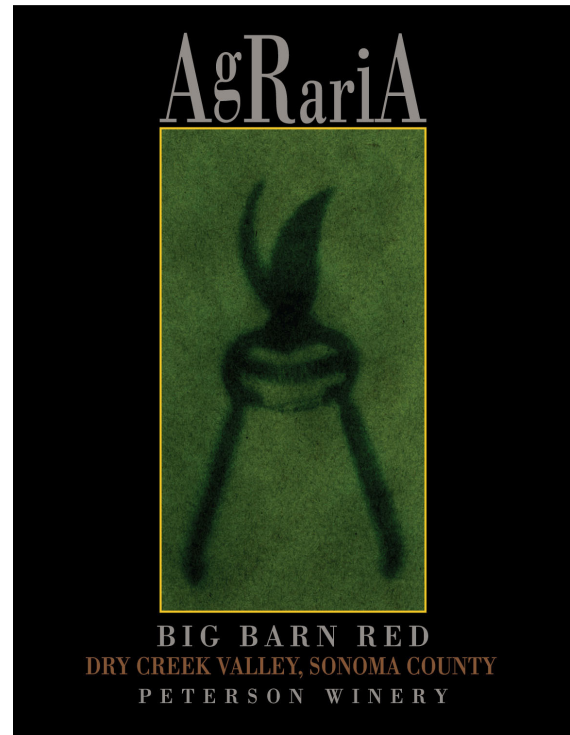
The finish shows off the lovely combination of fruit, oak and tannins, and as the flavors dissipate you are ready to sip again, and again. With additional bottle aging, this wine will continue to soften and develop into a smooth, richly seductive Cabernet blend.

Vineyard

Bradford Mountain Estate Vineyard, on the western edge of the Dry Creek Valley is where Fred and Kathleen live and raised their children, and where Fred planted his first vineyard in Dry Creek in 1983. The vineyard is located just south of Bradford Peak at 1,000 ft. elevation with the perfect southwest exposure. The Cabernet Sauvignon clone planted is the "La Cuesta" selection that was planted in Woodside, California by Dr. Rixford in the 1880's from cuttings taken from Chateaux Margaux. The well-drained, red clay soil of Bradford Mountain combined with sunny days and cool nights produce small, intensely flavored grapes.

2005 AGRARIA *BIG BARN RED*

BRADFORD MOUNTAIN VINEYARD DRY CREEK VALLEY



Technical Data

Composition:	78% Cabernet Franc, 22% Cabernet Sauvignon
Appellation:	Bradford Mountain Vineyard, Dry Creek Valley, Sonoma County
Harvest Dates:	October 19, 2005
Alcohol:	14.6%
pH:	3.34
TA:	0.72g/100ml
Barrel Aging:	24 months
Type of Oak:	100% new French oak barrels
Bottling Date:	October 31, 2007
Production:	1300 bottles / 750ml 90 bottles / Magnums (1.5L)
Release Date:	March 2010

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