



Fred's (Peterson) Vintaged View & Vineyard

Notes:

The "Gravity Flow Block" Syrah is the realization of a dream of mine to produce a Syrah grown on the most exposed, well-drained location on our Bradford Mountain vineyard. This rocky hillock directly behind my house on Bradford Mountain got its name from the fact that at the top sits our 10,000 gallon water tank that serves our house and garden via gravity flow. Though I had cleared the brush off the hill in the early 1990's, it remained unplanted through the remainder of the decade as I put my efforts into our new winery business.

In March 2001, I planted the vineyard to 90% Syrah (5 clones), 8% Viognier and 2% Petite Sirah with the vines planted 3 feet apart in the row and 6 feet between rows. Though the rocky ground made digging the planting holes a pain, we dug extra large holes mixing the rocky parent soil with substantial quantities of compost to give the vines a jump-start. We trained the vines up their training stakes that year and in 2002 harvested a small crop that we blended into our Mendocino Carignane.

Our 2006 "Gravity Flow Block" Syrah, harvested on September 19th, is a big, flavorful wine, very representative of both the vintage and the vineyard on Bradford Mountain.

By co-fermenting the Syrah and Viognier in the Cote Rotie tradition, the union of aromas and flavors begins at the wine's birth. The Viognier contributes significant yet subtle influences with its delicate floral and fruit components. The resulting wine is head spinning with seductive aromas, big chewy, juicy flavors and lots of fruit. And, at the core of this wine you'll discover that amazing mineral essence, the trademark of Bradford Mountain terroir.

Tasting Notes:

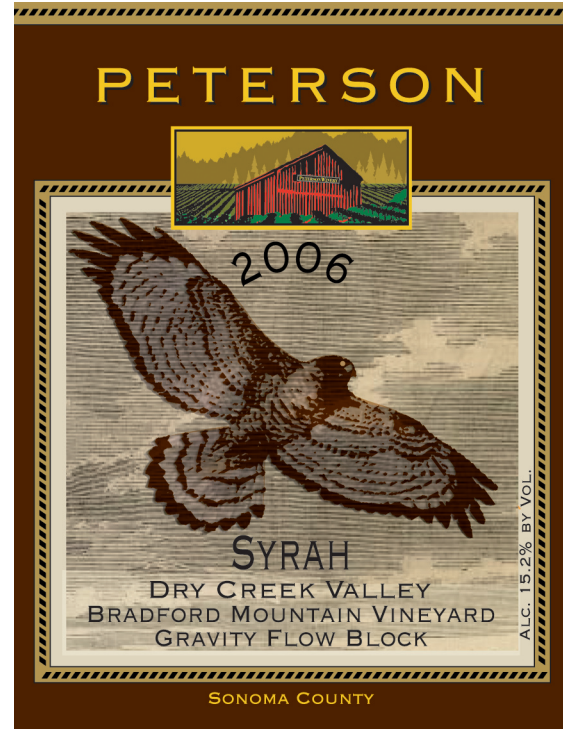
Dense ripe blackberry and mineral-driven aromas mingle with a touch of rich leather. The full, opulent mouthfeel offers up a chewy middle with supple tannins on the edges. As the wine opens, the lush, multi-layered flavors appear and linger into the finish —juicy blackberry, espresso, black pepper, dark chocolate, subtle leather, cola, spicy oak and a core of minerality from the mountain *terroir*.

Complex with plenty of finesse, this Syrah is an excellent cellar candidate, or can be thoroughly enjoyed now when decanted before serving.

2006 SYRAH

GRAVITY FLOW BLOCK

BRADFORD MOUNTAIN VINEYARD, DRY CREEK VALLEY



Technical Data:

Composition:	100% Gravity Flow Block - Bradford Mountain Vineyard 92% Syrah, 7% Viognier & 1% Petite Sirah
Appellation:	Dry Creek Valley, Sonoma County Bradford Mountain Vineyard Gravity Flow Block
Harvest Dates:	September 19, 2006
Alcohol:	15.2%
pH:	3.58
TA:	0.64g/100ml
Barrel Aging:	22 months
Type of Oak:	60% New French oak barrels, 20% 1 year-old French oak barrels 20% 4 year-old French oak barrels
Bottling Date:	July 31, 2008 (unfined & unfiltered)
Production:	275 cases
Release Date:	October 2009