

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 2007 "Gravity Flow Block" Syrah, harvested in two pickings on September 7th and 11th, is a big, flavorful wine, displaying the classic "iron fist in a velvet glove" qualities that are very representative of both the vintage and the vineyard on Bradford Mountain.

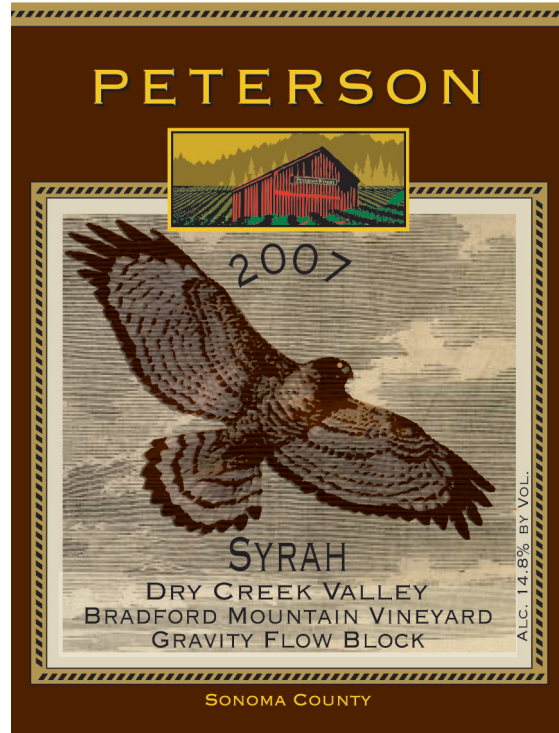
By co-fermenting the Syrah and Viognier (a nod to the methods of the Northern Rhone Valley in France), the union of aromas and flavors begins at the wine's birth. The Viognier contributes significant yet subtle influences with its delicate floral and fruit components. For the first time with this wine, we utilized 15% whole cluster fermentation, adding further spice, tannin and complexity. 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:

Big, bold and beautiful—this inky gem holds enticing aromas of ripe blackberry, mineral and oak notes, and just a touch of fine-grain leather. The firm structure offers intense, concentrated flavors of rich dark berries, creamy mocha and a hints of minerality, leather and earth. Chewy tannins, integrated oak and lingering flavors create a complex, layered and memorable wine. An excellent choice for cellar aging, give this one at least a year or more to experience all it has to offer. Perfectly paired with wild boar sausage over polenta or lamb shanks with wild mushroom risotto.

2007 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 7 & 11, 2007
Alcohol:	14.8%
pH:	3.62
TA:	0.66g/100ml
Barrel Aging:	22 months
Type of Oak:	50% New French oak barrels, 30% 2 year-old French oak barrels 20% 4-6 year-old French oak barrels
Bottling Date:	August 13, 2009 (unfined & unfiltered)
Production:	275 cases (750ml)/20 cases (1.5L)
Release Date:	January 2011