



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.

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 2008 "Gravity Flow Block" Syrah, harvested in two pickings on September 4th and 8th, 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. 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

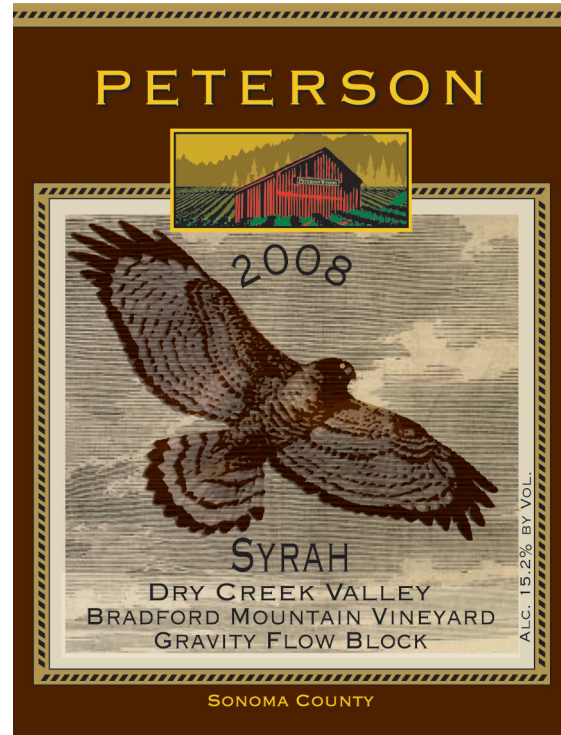
Deep spicy aromas of freshly ground cloves, perfectly ripened blackberry and boysenberry weave together with hints of cola and leather, inviting you to sip. The soft creamy entry showcases a complex wine with layers of flavors that ends in a spice-laden finish that lingers on the palate. Juicy dark-skinned berries and plum blend with notes of cola, espresso, cinnamon, nutmeg and a slight mineral essence to create an irresistible taste sensation.

Our 2008 Syrah offers a well-balanced wine with polished tannins, an elegant mouthfeel and so many flavors that each sip reveals another aspect of the wine. Enjoy solo, or with prime rib, cassoulet or a rosemary and garlic encrusted rack of lamb.

2008 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 4 & 8, 2008
Alcohol:	15.2%
pH:	3.64
TA:	0.70g/100ml
Barrel Aging:	22 months
Type of Oak:	40% New French oak barrels, 40% 2-4 year-old French oak barrels 20% 5-8 year-old French oak barrels
Bottling Date:	August 11, 2010 (unfined & unfiltered)
Production:	300 cases
Release Date:	September 2011