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## 2005 SYRAH

### GRAVITY FLOW BLOCK

#### BRADFORD MOUNTAIN VINEYARD, DRY CREEK VALLEY

#### 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.

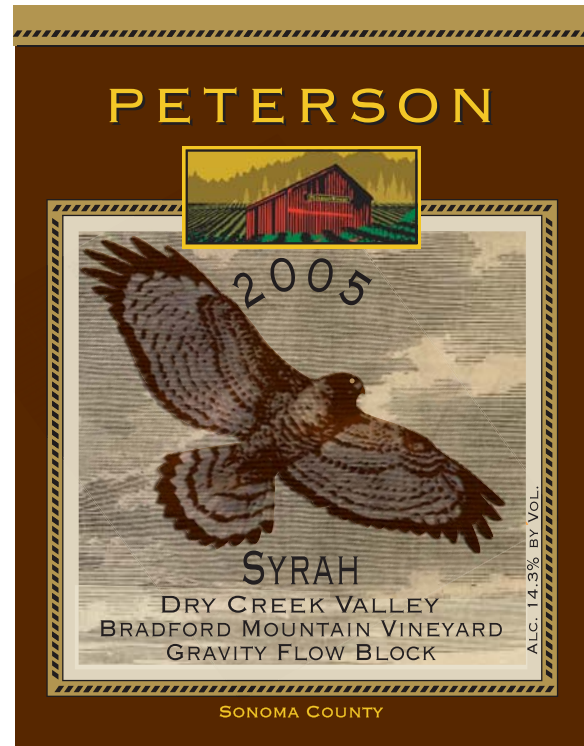
In March 2001, I planted the vineyard to 90% Syrah (5 clones), 8% Viognier and 2% Petite Sirah with the vines planted 3 feet apart in the row and 6 feet between rows. Though the rocky ground made digging the planting holes a pain, we dug extra large holes mixing the rocky parent soil with substantial 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.

The 2005 "Gravity Flow" Syrah was harvested on October 2nd. After 12 days of soak/fermentation with frequent punch downs for extraction of color and flavor, the wine was drained/pressed and barreled down. 2005 was a cool year, with later maturing fruit. The mountain grapes were harvested a full month later than in 2004, and developed great depth and complexity from the extended hangtime.

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:

Elegant and seductive yet powerful, this mountain-fruit Syrah amazes with its layers of complexity, perfect balance and luscious flavors. The aromas of spicy dark fruit, toasty oak and leather appear again on the palate. The smooth, lush mouthfeel is filled with classic Syrah flavors—smoky dark-skinned fruit with a tar and tobacco essence, along with spicy pepper, rich dark chocolate and an intriguing mineral edge. The Viognier contributes subtle floral and fruit aromatics and flavors, further enhancing the wine's richness and complexity. Irresistible now, but guaranteed to develop further with a few more years of aging.



#### Technical Data:

Composition:	92% Syrah 8% Viognier
Appellation:	Dry Creek Valley, Sonoma County Bradford Mountain Vineyard Gravity Flow Block
Harvest Dates:	October 2, 2005
Alcohol:	14.3%
pH:	3.68
TA:	0.65g/100ml
Barrel Aging:	21 months
Type of Oak:	70% New French oak barrels, 30% 1-4 yr-old French oak barrels
Bottling Date:	July 19, 2007 (unfined & unfiltered)
Production:	250 cases (750ml) / 12 - 6packs (1.5L)
Release Date:	March 2008