



Fred's (Peterson) Vintaged View

I fell in love with mountain wines and mountain vineyards in 1979 when I first laid eyes on Mount Eden Vineyards in the Santa Cruz Mountains. I carried that devotion to mountain wines with me when I moved up to Dry Creek Valley in 1983 to develop a vineyard and build my house on Bradford Mountain.

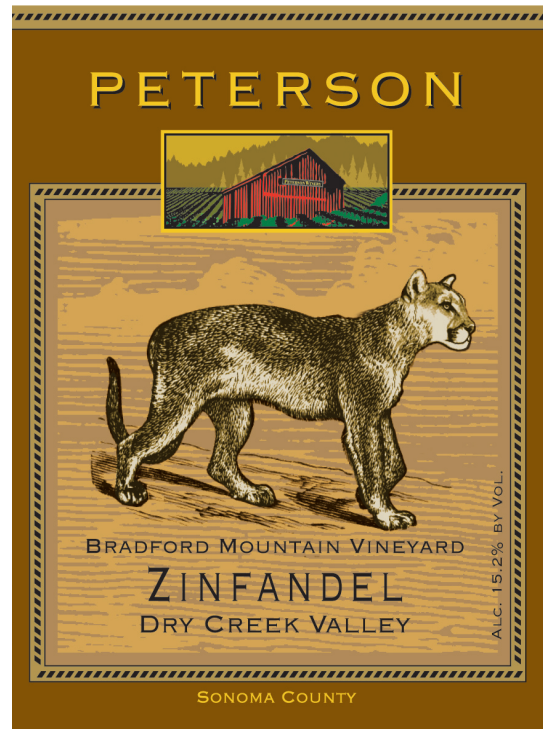
Unlike the benchland Zins, the mountain Zin has a peppery quality and more black fruit character (think wild blackberry).

I'm fond of saying that this is wine with incredible Zin fruit on the palate and a structure like a great cabernet. Though few Zinfandels can stand up to more than a decade of bottle aging, this is certainly one of them and will reward those folks with the proper storage and patience to lay it down.

Technical Data

Composition:	100% Bradford Mountain Vineyard
<u>Varietal Breakdown</u>	<u>Harvest Dates</u>
90% Zinfandel	September 15 & 29, 2009
5% Carignane	September 29, 2009
5% Mourvèdre	September 29, 2009
Appellation:	Bradford Mountain Vineyard Dry Creek Valley, Sonoma County
Alcohol:	15.2%
pH:	3.63
TA:	0.71g/100ml
Barrel Aging:	19 months
Cooperage:	20% new French oak barrels, 20% new Hungarian oak barrels 60% 2-5 year-old French oak barrels
Bottling Date:	May 25, 2011 (unfined and unfiltered)
Production:	220 cases - 750ml bottles 25 cases - 1.5L Magnums
Release Date:	November 2011

2009 ZINFANDEL BRADFORD MOUNTAIN VINEYARD DRY CREEK VALLEY



Tasting Notes

Deep, intense aromas of brambly berry pie, black pepper, cardamom, plum and a lovely mineral essence offer up a fragrant treat. A spicy yet smooth entry reveals bright fruit flavors—ripe blackberry, plum and pomegranate—mingled with a kiss of sweet oak and a touch of slate. Youthful acidity, toasty oak and gentle tannins frame the flavors and lend complexity to the wine. Peppery front to back with spiciness, dark fruit and oak flavors join in at the finish and lingering on.

This well-balanced Zin complements a host of foods, be it a juicy steak, a rich Italian pasta dish or cedar-planked salmon. It brings out the best in your meal, your dinner guests and your time together.