

Fred's (Peterson) Vintaged View & Vineyard Notes

Our first vintage of Agraria was in 1996 when our Bradford Mountain Vineyard Cabernet Franc and Merlot grapes were ready to harvest at the same time. Normally these two varieties ripen 7 to 10 days apart. When we harvested them on the same day, we found ourselves short of fermentation tanks, so we decided to co-ferment the Cabernet Franc and Merlot. When we tasted the wine from barrel that winter, we were floored by the richness and suppleness of this mountain grown Cabernet Franc/Merlot blend. We decided to bottle some of this blend on its own, rather than just using it as part of our Cabernet Sauvignon and Merlot blends; hence the birth of Agraria.

With the 1997 vintage we realized it was the Cabernet Franc from Bradford Mountain Vineyard that made our Agraria blend unique. Since 1997, our Agraria is predominantly Cabernet Franc with Merlot, and sometimes a little Cabernet Sauvignon, Petit Verdot and Malbec. It is always 100% Bradford Mountain Vineyard fruit.

We are fond of calling this our “have your cake and eat it too” wine, meaning that it’s an incredibly rich and big wine that is ready to enjoy when released. The combination of 23 months of barrel aging in all new French oak and two years bottle aging allows this wine to integrate the barrel and grape tannins, forming complex, smooth flavors and downright silky texture.

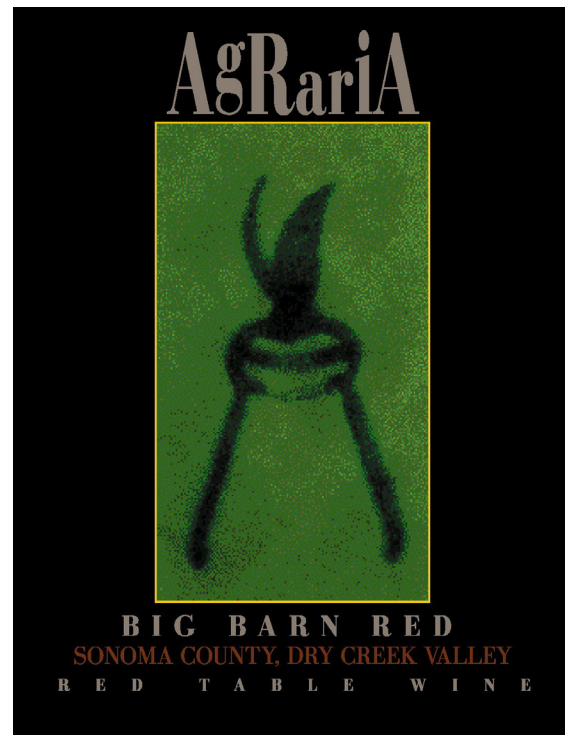
Tasting Notes

This delicious wine reflects Bradford Mountain’s unique *terroir* while showcasing the best of a Cabernet Franc blend. The layered nose offers spicy forest floor and dark current mingled with hints of black licorice and eucalyptus. A smooth entry leads into a core of bright currant and dark cherry woven with a mineral and cedar essence. Notes of violet, mocha and oak add interest, while the integrated structure provides a solid foundation for aging.

Elegant and muscular, this blend ideally pairs with wild game or juicy rare-cooked red meat. Try it with venison backstrap with Cumberland sauce served with a wild rice pilaf, or slow roasted mallard with fresh herbs.

2010 AGRARIA

BRADFORD MOUNTAIN ESTATE VINEYARD
DRY CREEK VALLEY



Technical Data:

Composition:	100% Bradford Mountain Estate Vineyard	
<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>	
77% Cabernet Franc	Sept. 29	
8% Cabernet Sauvignon	Oct. 4 & 8	
6% Petit Verdot	Oct. 8	
5% Merlot	Sept. 25	
4% Malbec	Sept. 25	
Appellation:	Dry Creek Valley, Sonoma County	
Alcohol:	14.8%	
pH:	3.70	
TA:	0.65g/100ml	
Barrel Aging:	23 months	
Type of Oak:	100% new French oak barrels	
Bottled:	August 31, 2012 (unfined & unfiltered)	
Production:	900 bottles 750 ml 50 bottles Magnums (1.5L)	
Release Date:	June 2014	