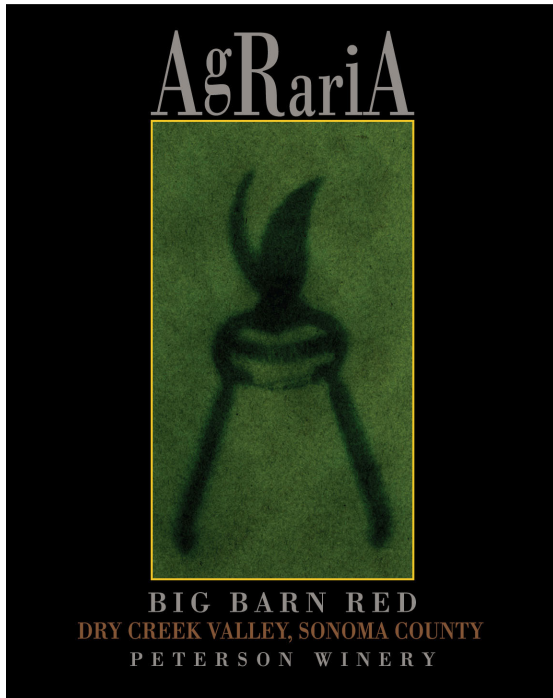


PETERSON



2011 *AGRARIA* Bradford Mountain Estate Vineyard Dry Creek Valley



Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
75% Cabernet Franc	Sept. 29
13% Merlot	Sept. 23
6% Cabernet Sauvignon	Oct. 13
6% Petit Verdot	Oct. 13

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	13.8%
pH:	3.75
TA:	0.63g/100ml
Barrel Aging:	22 months
Type of Oak:	100% new French oak barrels
Bottled:	July 26, 2013 (unfined & unfiltered)
Production:	1100 bottles 750 ml
Release Date:	December 2016

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 seamless, silky texture.

Tasting Notes

Although a blend of Bordeaux varietals, Agraria is dominated by the rich, distinctive aromas of Cabernet Franc. Hints of cherry are woven with fresh herbs—sage, tarragon and dill—and traces of forest floor, leather and freshly turned soil. The velvety entry offers opulent layers of brambly blackberry, currant and plum. Bay leaf, espresso, mocha, cedar notes and a hint of smoke join the layers of fruit to create an intriguing blend. Supple tannins and integrated oak frame the wine, keeping their supporting role in the background.

This elegantly balanced wine will pair well with a juicy prime rib or leg of lamb.