

Jamie's (Peterson) Vintaged View & Vineyard Notes

This is our most *terroir*-driven wine—a Peterson wine that shouts out its origins with every sip. Our Bradford Mountain vineyards produce wine grapes with a unique and very recognizable minerality, and that expression of place reaches its apex in the Bradford Mountain Estate Vineyard Cabernet Sauvignon.

The intensity of the Cabernet Sauvignon is complemented with exotic spice from Cabernet Franc, wonderful aromatics from Petit Verdot, and plush fruit qualities from Merlot and Malbec to create a wine that offers layer upon layer of flavors and aromas. Though big and bold, this is still a wine with balance and finesse. It is not one of those over-oaked and over-extracted creations that are currently the rage with some wine critics yet have no place on the table, nor the potential for successful bottle aging. This is a wine that will definitely benefit from both bottle age and/or decanting to allow the wine to open and reveal all of its depth and complexity.

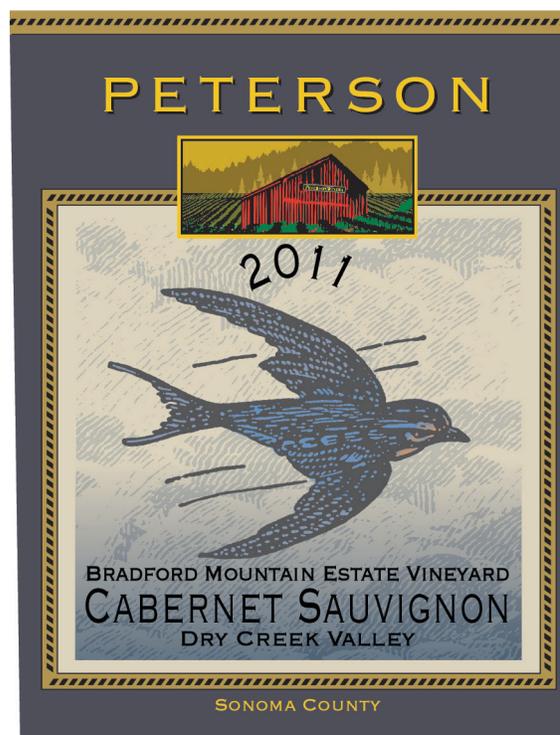
Technical Data:

Composition: 100% Bradford Mountain Estate Vineyard

Varietal Breakdown:	Harvest Dates:
80% Cabernet Sauvignon	Oct. 13
10% Cabernet Franc	Sept. 29
5% Petit Verdot	Oct. 14
3% Merlot	Sept. 23
2% Malbec	Sept. 23

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	13.8%
pH:	3.48
TA:	0.77g/100ml
Barrel Aging:	22 months
Type of Oak:	50% new French oak barrels, 25% 2-year-old French oak barrels, 25% 4-7 year-old neutral French oak barrels
Bottled:	July 24, 2013 (unfined & unfiltered)
Production:	450 cases (750 ml), 20 cases (375 ml)
Release Date:	June 2014

2011 CABERNET SAUVIGNON BRADFORD MOUNTAIN ESTATE VINEYARD DRY CREEK VALLEY



Tasting Notes

This wine offers quintessential Bradford Mountain Cab characteristics—concentrated ripe cherry, cassis, spicy oak and hints of forest floor, along with the ever-present, yet subtle, mineral essence. The alluring aromas showcase these classic features, drawing you into the wine. A smooth mouthfeel and spicy texture reveal beams of cedar, cocoa and minerality threading through the wine, weaving around the luscious fruit. Youthful tannins and smoky vanillin oak add complexity and interest on the palate.

Built for aging yet approachable now, this Cab pairs best with an equally robust meal. Try it with a wild boar ragu, braised lamb shanks or sausage and cheese stuffed portobellas.