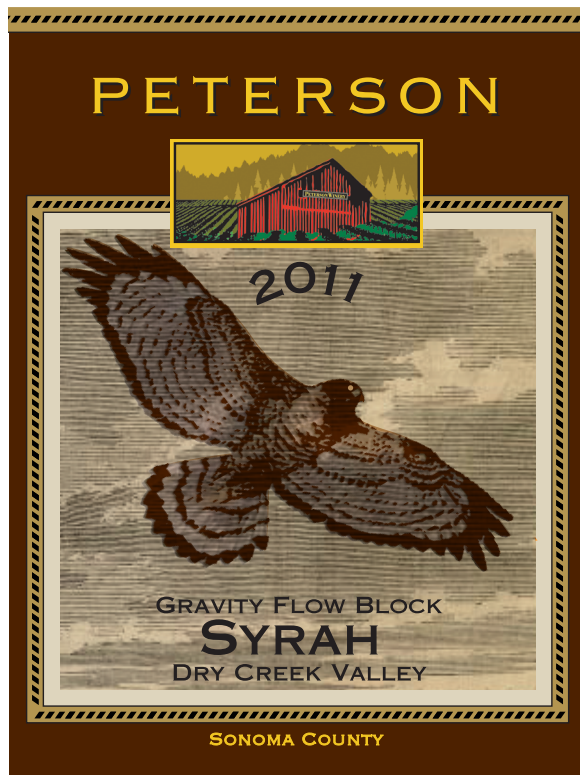


PETERSON



2011 SYRAH
Gravity Flow Block
Bradford Mountain Estate Vineyard
Dry Creek Valley



Technical Data

Composition:	93% Syrah, 6% Viognier & 1% Petite Sirah
Appellation:	Dry Creek Valley, Sonoma County
Vineyard:	Gravity Flow Block, Bradford Mountain Estate Vineyard
Harvest Date:	September 6
Alcohol:	13.8%
pH:	3.46
TA:	0.70g/100ml
Barrel Aging:	22 months
Cooperage:	100% French oak barrels; 50% new, 30% 2-year-old & 20% 4-year-old
Bottling Date:	July 26, 2013 (unfined & unfiltered)
Production:	250 cases - 750ml bottles
Release Date:	October 2018

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.

In March 2001, I planted the vineyard to 90% Syrah (five 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. In 2003, we harvested and produced our first Syrah from this planting.

Our Gravity Flow Block Syrah is a big, flavorful wine, displaying the classic "iron fist in a velvet glove" qualities that are very representative of both the vintage and the vineyard on Bradford Mountain.

By co-fermenting the Syrah and Viognier (a nod to the methods of the Northern Rhone Valley in France), 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

The wine's depth is quickly apparent as the nose offers intense aromatics of dark fruit, traces of oak and the minerality of mountain *terroir*. Bottle aging has provided a silken mouthfeel with supple tannins and gentle, integrated oak. The palate is filled with a rich dark essence of black fruit, espresso, earth and tobacco with traces of white floral. The bright acidity buoys the bold yet delicate flavors as they glide into the lingering finish. We recommend decanting before serving to truly appreciate the depth, layers and complexity of this dark beauty.

Enjoy this Syrah with smoked brisket and caramelized shallots, or pork tenderloin with roasted olives.