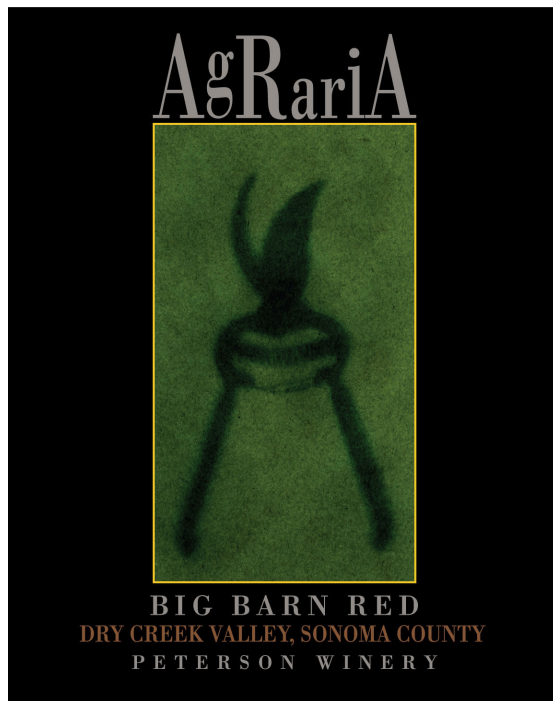


PETERSON



2012 *AGRARIA* Bradford Mountain Estate Vineyard Dry Creek Valley



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 28 months of barrel aging in new and 2-year-old French oak and four years bottle aging allows this wine to integrate the barrel and grape tannins, forming complex, smooth flavors and seamless, silky texture.

Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
75% Cabernet Franc	Oct. 10
25% Merlot	Sept. 13

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 14.2%

pH: 3.47

TA: 0.66g/100ml

Barrel Aging: 28 months

Type of Oak: 75% new French oak barrels
25% 2-year-old French oak barrel

Bottled: December 10, 2014 (unfined & unfiltered)

Production: 1100 bottles

Release Date: February 2019

Tasting Notes

Dark-toned, seductive aromas of black cherry and hints of forest floor lead to a silken entry. On the palate, a seamlessly integrated structure supports luscious ripe cherry and plum woven with notes of dark chocolate and cedar. Hints of minerality add to the wine’s complexity, and the briary, savory flavors of Cabernet Franc are gently tempered by the subtle rich contributions from the Merlot.

This blend pairs beautifully with braised pork chops with a garlic-sage cream sauce, or Greek-style roasted game hens with pine nut pilaf stuffing.