

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 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:

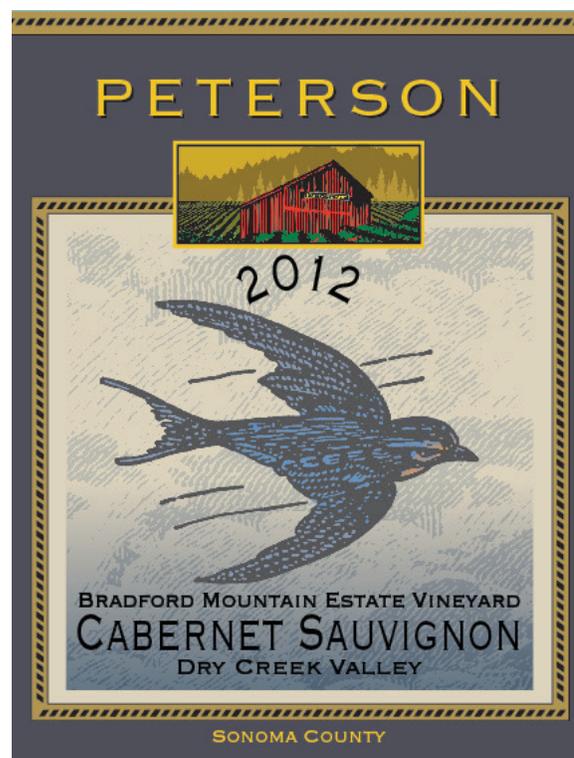
80% Cabernet Sauvignon
10% Merlot
7% Cabernet Franc
3% Petit Verdot

Harvest Dates:

Sept. 22 & 28
Sept. 13
Oct. 10
Sept. 29

Appellation: Dry Creek Valley, Sonoma County
Alcohol: 13.3%
pH: 3.47
TA: 0.68g/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 23, 2014 (unfined & unfiltered)
Production: 750 cases - 750ml bottles
Release Date: January 2016

2012 CABERNET SAUVIGNON BRADFORD MOUNTAIN ESTATE VINEYARD DRY CREEK VALLEY



Tasting Notes

Threads of minerality and spiciness weave through layered aromas of dark fruit, forest floor and oak notes. A smooth entry quickly reveals the luscious flavors of black currant, blackberry and dark cherry edged with mocha and chocolate. Spicy cedar and a mineral essence make their appearance mid-palate, lifting and brightening the flavors as they flow into a long finish. The wine's tannin and oak structure remains in the background, supporting the flavors while enhancing the overall depth.

Here is a Cabernet that pairs well with traditional steakhouse entrées like roast prime rib au jus, or your favorite comfort food like shepherd's pie with a mashed-potato crust.