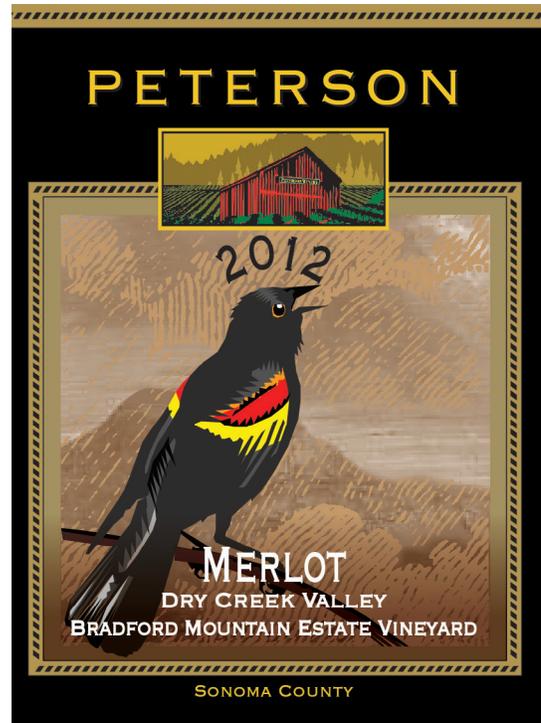


2012 MERLOT
BRADFORD MOUNTAIN ESTATE VINEYARD
DRY CREEK VALLEY

Jamie's (Peterson) Vintaged View

This is our first varietal bottling of the Merlot since the 2002 vintage, which was also my first year as assistant winemaker. Because of declining yields due to phylloxera, we were forced to replant the Merlot vines in 2005, and the first young vintages were such small quantities we could not set any aside. In 2012, we were blessed with both quality and quantity, and hoped that we would be able to keep some of the Merlot as a stand alone. During our blending trials, we found the characteristics of the Malbec from the immediately adjacent block complemented it well, and with 25% blended in, we've created a unique and delicious wine. Great in the near term, and if the 2002 that is just peaking now in 2015 is any indication of aging potential, this wine could develop nicely for 12 or more years.



Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<u>Varietal Breakdown</u>	<u>Harvest Dates</u>
75% Merlot	Sept. 13
25% Malbec	Oct. 10

Appellation: Dry Creek Valley, Sonoma County
Alcohol: 13.3%
pH: 3.80
TA: 0.62 g/100ml
Barrel Aging: 20 months
Cooperage: 100% 2-year-old French oak barrels
Bottling Date: June 18, 2014
(unfined and unfiltered)
Production: 50 cases - 750ml bottles
Release Date: March 2015

Tasting Notes

The influence of mountain *terroir* is apparent from the first whiff. Dark cherry aromas are laced with forest floor, dusty tannins and hints of vanillin oak and minerals. An opulent mouthfeel shares perfectly ripened cherry, fine-grained oak and supple tannins with a mineral essence that gently appears in background. As the wine flows across the palate, traces of blackberry and white pepper mix with smoky oak, enhancing the complexity and layers of the wine.

Reflective of a Pomerol or Saint-Émilion with its depth and complexity, this Merlot deserves to pair with something equally special. Enjoy it with seared duck breast and wild mushroom risotto, or veal Marsala with a side of pasta pomodoro.