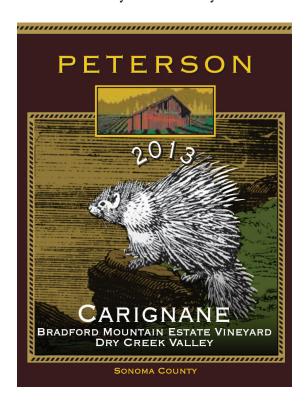
PETERSON



2013 CARIGNANE Bradford Mountain Estate Vineyard Dry Creek Valley



Jamie's (Peterson) Vintaged View & Vineyard Notes

Over the years, we have produced a number of different incarnations of the beloved but often neglected Carignane. My father, in the 90's, bottled some from old blocks belonging to the Mengali family, and starting in 2000, the Zero Manipulation blend was born. More recently we have been buying grapes from the neighbors at Forchini, and made the decision to plant a small amount in our Estate Bradford Mountain Vineyard to bottle in select years.

Planted in our mineral rich, nutrient deprived mountain soil, the expression this earthy, naturally high toned variety takes on is truly unique. To bring more structure and complexity to the wine, we chose to blend 16% Mourvedre from the adjacent rows, and aged in a third new French oak barrels to enhance the depth. While delicious in the near term, this should develop, softer, and hold it's fruit for up to a decade.

Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

Varietal BreakdownHarvest Dates84% CarignaneOct. 916% MouvèdreOct. 16

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 14.8% pH: 3.45

TA: 0.67 g/100ml Barrel Aging: 20 months

Cooperage: 33% new French oak barrels,

67% neutral 7-year-old French

oak barrels

Bottling Date: June 9, 2015

(unfined and unfiltered)

Production: 75 cases - 750ml bottles

Release Date: November 2017

Tasting Notes

Dark fruit and tobacco aromas are woven with a subtle yet distinctive mineral essence, a trademark of Bradford Mountain grapes. The smooth entry and mouthfeel reveal a core of red fruit—strawberry, Bing cherry and pomegranate—infused with warm brown spices and a touch of cedar. Delicious flavors, an integrated structure and mouthwatering acidity make this an easy sipping wine.

Enjoy pairing it with grilled Cajun garlic shrimp over dirty rice, or a more traditional pairing like pork tenderloin drizzled with a strawberry balsamic glaze.