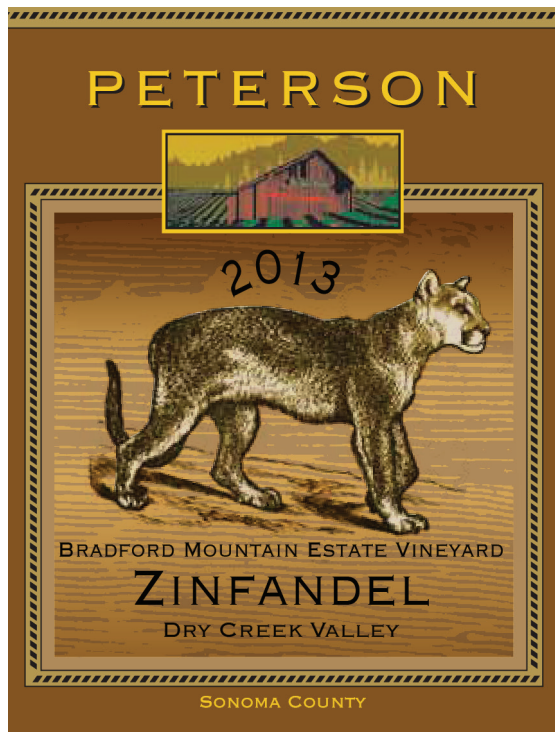


PETERSON



2013 ZINFANDEL Bradford Mountain Estate Vineyard Dry Creek Valley



Fred's (Peterson) Vintaged View

We have a history with mountain wines and mountain vineyards going back to 1979, when I first laid eyes on Mount Eden Vineyards in the Santa Cruz Mountains and fell in love with the intensity of mountain fruit. I carried that devotion for mountain wines with me when I moved up to Dry Creek Valley in 1983 to develop a vineyard and build my house on Bradford Mountain.

This wine encapsulates all of the best qualities found in mountain grown Zinfandels from the Dry Creek Valley appellation. Poorer soils and colder nights harness and preserve more of the bright acidity and freshness in the grapes. More sunlight hours at the higher elevation means darker, richer fruit. Unlike benchland Zins, mountain Zins have a peppery quality and more black fruit character (think wild blackberry).

The 2013 Zinfandel brings together a couple of sections of our newer plantings of the variety—a southeast facing field-blend block with small percentages of Carignane, Mourvèdre and Verdehlo (less than 1% each) and the south facing block. By blending percentages of the different blocks, we can create a wine that is complex, delicious and we feel truly expresses this Zin's mountain *terroir*.

Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<u>Varietal Breakdown</u>	<u>Harvest Dates</u>
84% Zinfandel	9/20 & 10/16
10% Carignane	10/9
6% Petite Sirah	9/24

Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	14.8%
pH:	3.42
TA:	0.64g/100ml
Barrel Aging:	20 months
Cooperage:	20% new Hungarian oak barrels, 20% new French oak barrels, 60% 4-8 year-old neutral barrels
Bottling Date:	May 28, 2015 (unfined and unfiltered)
Production:	500 cases - 750ml
Release Date:	November 2017

Tasting Notes

A rich blend of ripe dark berries with traces of toasty oak provides an inviting entry. The luscious mouthfeel releases layers of concentrated fruit—plum, deep blackberry and dark cherry—punctuated by hints of spice and pepper. The Bradford Mountain *terroir* influences are evident in the threads of minerality that weave through this opulent wine, adding to its depth and complexity.

Enjoy pairing it with braised short ribs served over creamy polenta, or veal or chicken Parmigiana.