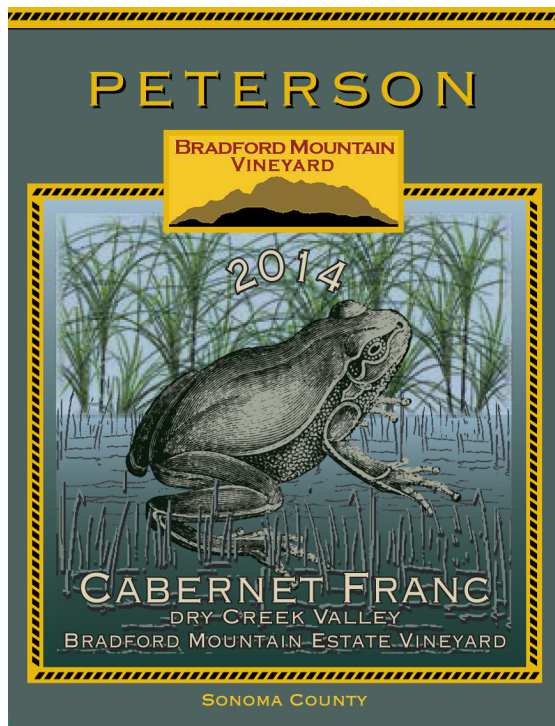


# PETERSON



## 2014 CABERNET FRANC Bradford Mountain Estate Vineyard Dry Creek Valley, Sonoma County



### Jamie Peterson's Vintaged Views & Vineyard Notes

With this varietal Cabernet Franc, we have rounded out our lineup of all the Bordeaux-style wines. For many years this has been a component in our Agraria blend, and in our Cabernet Sauvignon, Merlot, Petit Verdot, or Il Granaio bottlings.

We've always loved the spice and perfume that Cabernet Franc grown on Bradford Mountain brings to a wine. While we sometimes would set aside a barrel to play with, we held back bottling any as a single varietal for many years. After a series of blending trials and experimenting, we came up with this blend that we felt highlighted the smooth and complex notes of the variety, and was honest in expressing the mountain terroir.

Only two barrels were produced for the initial bottling, and in subsequent vintages we will continue to produce very small amounts, given the size of the vineyard block and need to use it in many of our other blends.

### Technical Data

**Composition:** 100% Bradford Mountain Estate Vineyard

<u>Varietal Breakdown</u>	<u>Harvest Dates</u>
80% Cabernet Franc	Sept. 15
15% Merlot	Sept. 6
5% Petit Verdot	Sept. 14

<b>Appellation:</b>	Dry Creek Valley, Sonoma County
<b>Alcohol:</b>	14.4%
<b>pH:</b>	3.55
<b>TA:</b>	0.66g/100ml
<b>Barrel Aging:</b>	25 months
<b>Cooperage:</b>	40% new French oak barrels 60% 5-8 year-old neutral oak barrels
<b>Bottling Date:</b>	December 21, 2016 (unfined & unfiltered)
<b>Closure Type:</b>	Natural cork - MA Silva Natural Wash
<b>Production:</b>	45 cases   750ml bottles
<b>Release Date:</b>	June 2022

### Tasting Notes

Aged to perfection, this Cab Franc seduces with enticing aromatics of sweet cedar mingled with vanillin oak, wild white sage and deeply concentrated dark fruit. The velvety smooth mouthfeel with just a slightly spicy texture follows a hint of brightness on the entry. The palate provides layers of opulent flavors—concentrated dried black currant and blackberry melded with traces of loamy earth, creamy cocoa, rich mocha, and toasted almonds. The signature Bradford Mountain minerality appears in the background with the wine's integrated structure as the flavors linger on.

Enjoy with grilled cedar-planked salmon with a garlic-tamari marinade, or seared wild duck breasts drizzled with red currant and thyme sauce.