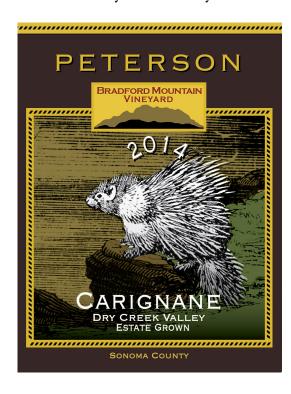
PETERSON



2014 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 Dates85% CarignaneOct. 710% ZinfandelSept. 235% Petite SirahSept. 23

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 15.2% pH: 3.4

TA: 0.68 g/100ml Barrel Aging: 20 months

Cooperage: 50% 2-year-old French oak barrels,

50% 6-year-old neutral oak barrels

Bottling Date: June 5, 2016

(unfined and unfiltered)

Production: 50 cases - 750ml bottles

Release Date: October 2018

Tasting Notes

Aromas of luscious dark cherry woven with mocha and chocolate tempt the first sip—and then you're hooked. The rich concentrated qualities found on the nose are repeated on the palate. Intense red berry, cherry and creamy coffee combine with mouthwatering acidity. A hint of the mountain minerality adds complexity and depth to this often-underestimated varietal.

Try pairing this versatile wine with roasted porchetta, or pasta primavera made with your favorite sausage and fresh garden vegetables.