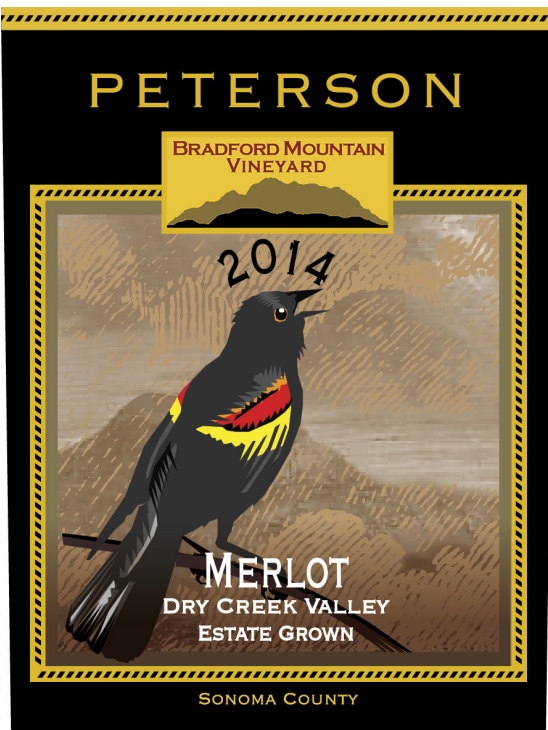


PETERSON



2014 MERLOT
Bradford Mountain Estate Vineyard
Dry Creek Valley, Sonoma County



Jamie's (Peterson) Vintaged View & Vineyard Notes

When we first planted Merlot in our Bradford Mountain Estate Vineyard in the 1980s, it was mostly used as a blending component for our Estate Cabernet Sauvignon and Estate Cabernet Franc. In the mid and late 90s, my father bottled small amounts of Merlot to showcase the delicious depth of flavors capable from this varietal. These wines have held up well for over 20 years.

After a 10-year hiatus of not bottling a varietal Merlot, the quality of the grapes in 2012 convinced us to give this noble variety another round in the spotlight. In years when the grapes from our mountain vineyard are of exceptional depth, we will continue to produce a Merlot to satisfy its fervent fans.

Combining all the soft, plush quality that Merlot is known for with the structure from grapes grown at our mountain vineyard site makes for a wine I am truly proud of and never shy to share at any gathering.

Technical Data

Composition:	100% Merlot
Appellation:	Dry Creek Valley, Sonoma County
Vineyard:	Bradford Mountain Estate Vineyard
Harvest Date:	September 6, 2014
Alcohol:	15.4%
pH:	3.54
TA:	0.61g/100ml
Barrel Aging:	29 months
Cooperage:	33% new French oak barrels; 67% 4-8 year-old neutral oak barrels
Bottling Date:	February 2, 2017 (unfined & unfiltered)
Production:	75 cases - 750ml bottles
Release Date:	April 2018

Tasting Notes

From the first whiff, this Merlot reveals its depth, beauty and complexity. Spice-laced dark fruit aromas dance with dusty tannins, cedary oak and the minerality of Bradford Mountain terroir. The dark tones coat the palate with black cherry, boysenberry and currant. Nuanced cigar box, dark chocolate, anise and fine herbs weave through the layers of this bold, robust wine. As the wine lingers, traces of mocha appear, complementing the flavors in the finish. Nicely balanced with supple tannins and great acidity for pairing and longevity in your cellar.

Apple and fennel roasted port tenderloin or herbs de Provence rubbed porterhouse steaks will provide the perfect marriage of flavors for this muscular Merlot.