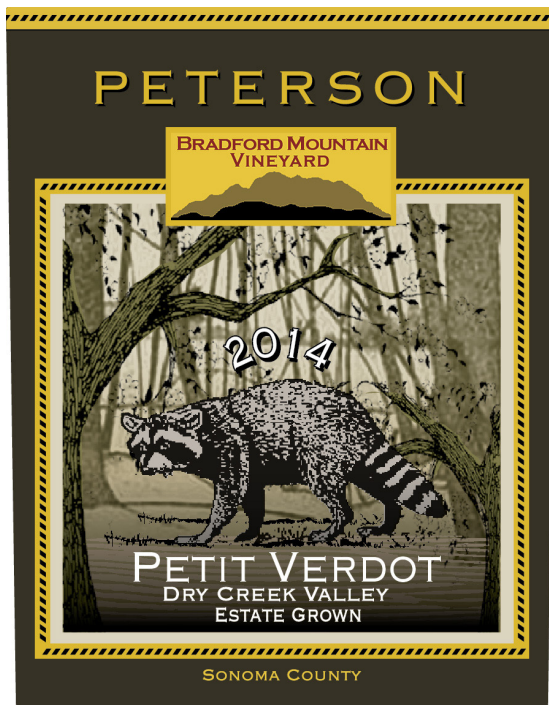


PETERSON



2014 PETIT VERDOT Bradford Mountain Estate Vineyard Dry Creek Valley, Sonoma County



Fred Peterson's Vintaged Views

In 1983, when we began planting the Bradford Mountain Vineyard, I sourced Merlot and Cabernet Franc budwood from Newton Vineyard in the Napa Valley. John Kongsgaard, the winemaker/manager of Newton Vineyard, was a friend and former classmate of mine from UC Davis. When I arrived at the vineyard to make the cuttings, John mentioned that I might be interested in taking some Petit Verdot cuttings. He felt that it was an important component of their Bordeaux blends and might do well on Bradford Mountain. I cut enough Petit Verdot budwood to graft half of an acre of the rootstock we had planted in the spring.

I subsequently learned that this Petit Verdot selection could be traced back to the Jackson Field Station in the Sierra Nevada foothills. This demonstration vineyard was planted in the 1880's by Henry Hilgaard, the founder and first professor of the Department of Viticulture and Enology, University of California.

While always an important part of our Cabernet Sauvignon and Agraria blends, we never thought it would be bottled as a varietal wine. In 2010, Jamie put together a blend that showcased the savage qualities of both the variety and the Bradford Mountain *terroir*. The 2014 vintage was another vintage with the perfect growing season to fully ripen Petit Verdot, providing all of the classic characteristics.

Technical Data

Composition:

Varietal Breakdown

88% Petit Verdot

12% Cabernet Franc

Harvest Dates

Sept. 15

Sept. 15

Vineyard: Bradford Mountain Estate Vineyard

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 14.9%

pH: 3.64

TA: 0.65g/100ml

Barrel Aging: 27 months

Cooperage: 50% new French oak barrels
50% 3-year-old French oak barrels

Bottling Date: December 21, 2016

Production: 100 cases - 750ml bottles

Release Date: April 2018

Tasting Notes

The nose instantly reveals the wine's depth as dark opulent fruit aromas entwine with smoky oak and inviting spice notes. A smooth entry and velvety mouthfeel is accented by the slightly spicy texture. Penetrating flavors of ripe blackberry, black currant and a trace of huckleberry coat the palate, while the backdrop of creamy mocha expands as the wine lingers in the finish. A subtle layer of minerality and eucalyptus mingles with toasty oak, giving the wine additional complexity and weight. A beautiful reflection of the Bradford Mountain *terroir*.

Enjoy this stunning wine with garlic and herb encrusted rack of lamb served with wild mushroom risotto and a slice of chocolate decadence for dessert. Irresistible!