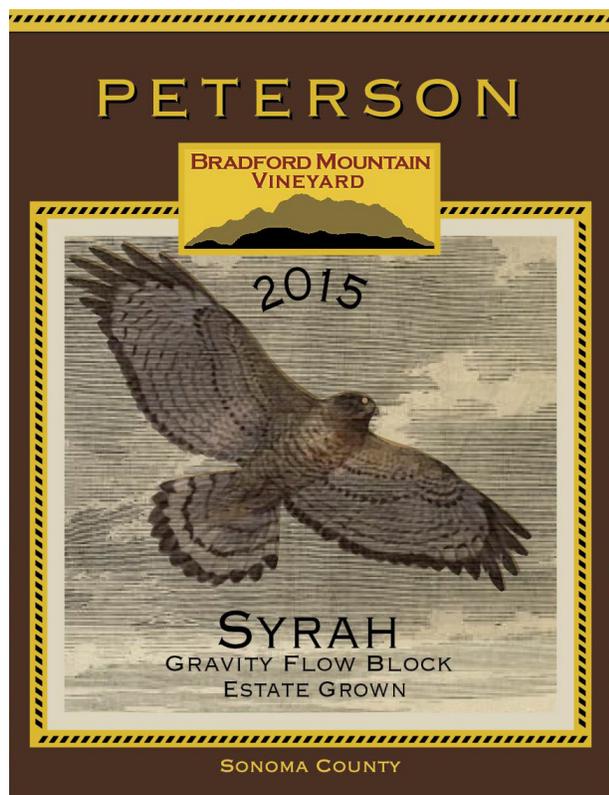


PETERSON



2015 SYRAH
Gravity Flow Block
Bradford Mountain Estate Vineyard
Dry Creek Valley



Fred's (Peterson) Vintaged View & Vineyard Notes

The “Gravity Flow Block” Syrah is the realization of a dream of mine to produce a Syrah grown on the most exposed, well-drained location on our Bradford Mountain vineyard. This rocky hillock directly behind my house on Bradford Mountain got its name from the fact that at the top sits our 10,000 gallon water tank that serves our house and garden via gravity flow. Though I had cleared the brush off the hill in the early 1990’s, it remained unplanted through the remainder of the decade as I put my efforts into our new winery.

In March 2001, I planted the vineyard to 90% Syrah (five clones), 8% Viognier and 2% Petite Sirah with the vines planted 3 feet apart in the row and 6 feet between rows. Though the rocky ground made digging the planting holes a pain, we dug extra large holes mixing the rocky parent soil with substantial quantities of compost to give the vines a jump-start. In 2003, we harvested and produced our first Syrah from this planting.

Our Gravity Flow Block Syrah is a big, flavorful wine, displaying the classic “iron fist in a velvet glove” qualities that are very representative of both the vintage and the vineyard on Bradford Mountain.

By co-fermenting the Syrah and Viognier (a nod to the methods of the Northern Rhone Valley in France), the union of aromas and flavors begins at the wine’s birth. The Viognier contributes significant yet subtle influences with its delicate floral and fruit components. The resulting wine is head spinning with seductive aromas, big chewy, juicy flavors and lots of fruit. And, at the core of this wine you’ll discover that amazing mineral essence, the trademark of Bradford Mountain *terroir*.

Technical Data

Composition:	93% Syrah, 6% Viognier & 1% Petite Sirah
Vineyard:	Gravity Flow Block, Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	September 9
Alcohol:	15.5%
pH:	3.47
TA:	0.68g/100ml
Barrel Aging:	22 months
Cooperage:	100% French oak barrels; 50% new, 50% 2-year-old
Bottling Date:	July 21, 2017 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned and TCA free
Production:	45 cases 750ml
Release Date:	February 2023

Tasting Notes

The nose only hints at the depth and beauty of this stunning Syrah. Aromas of vine-ripened blackberry mingle with fine-grain leather, creamy oak, loamy earth and the essence of polished tannins. A silken mouthfeel quickly tames the robust tannins that dissipate as the wine breathes, letting the elegant and perfectly integrated flavors come through. Concentrated boysenberry, black plum, dark cherry and huckleberry infused with luscious cocoa, black cardamom, lavender and a cedar essence coat the palate and linger into a long finish. The seamlessly integrated structure steps back as the wine opens, allowing this sophisticated and graceful wine to shine.

Savor this Syrah as you enjoy a traditional osso buco, or slow-cooked chicken mole served with handmade corn tortillas.