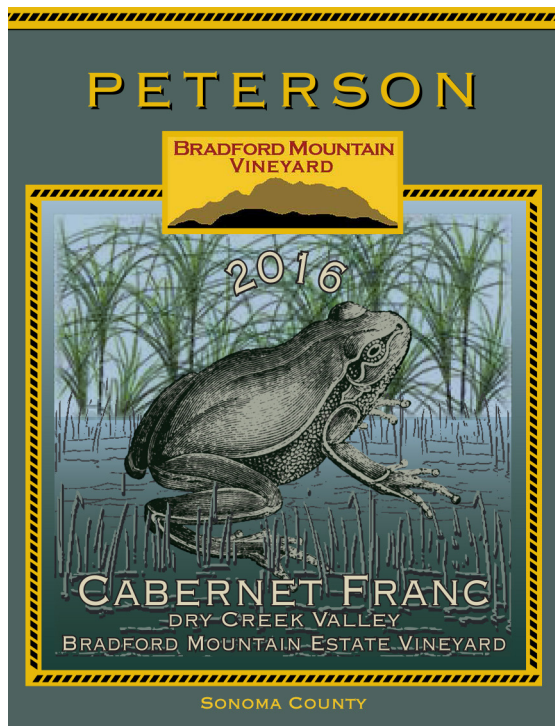


PETERSON



2016 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

<i>Varietal Breakdown</i>	<i>Harvest Dates</i>
75% Cabernet Franc	Sept. 22
15% Merlot	Sept. 8
5% Cabernet Sauvignon	Sept. 22
5% Petit Verdot	Sept. 27

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 15.3%

pH: 3.51

TA: 0.68g/100ml

Barrel Aging: 30 months

Cooperage: 33% new French oak barrels
67% 2 year-old French oak barrels

Bottling Date: May 2, 2019 (unfined & unfiltered)

Closure Type: Natural cork - Amorim NDTech - individually scanned & TCA free

Production: 70 cases | 750ml bottles

Release Date: May 2023

Tasting Notes

Appealing hints of dried herbs and cedar thread through a nose filled with dark cherry and black raspberry. The opulent, velvety entry quickly reveals the spicy cedar-laced texture as the wine hits mid-palate. Traces of sweet tobacco, mint, crushed gravel, white floral and bittersweet chocolate are laced among the luscious layers of wild cherry pie, brambly blackberry, red plum, strawberry licorice and fine herbs. As the flavors fuse and linger in the finish, they create a dark rich essence that draws you back for another sip.

A beautiful balance between fruit and structure makes this delicious Cab Franc a perfect choice to serve with chicken cacciatore and four-cheese ravioli, or butterflied Cornish hens with sage butter.