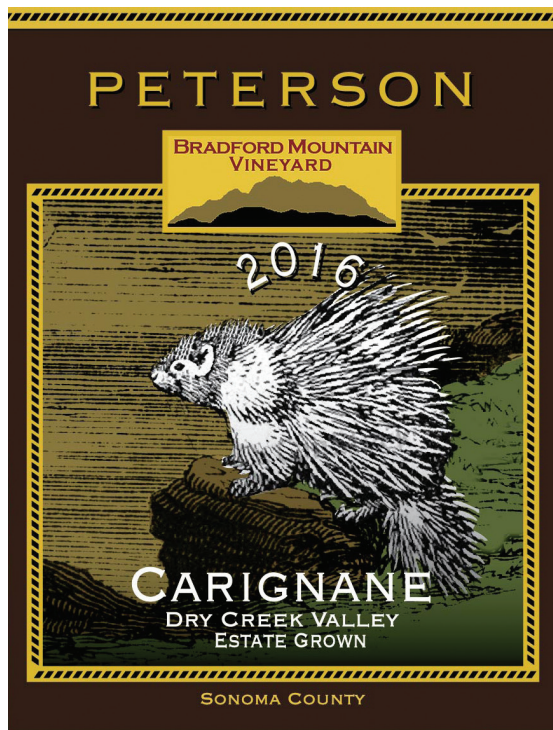


# PETERSON



## 2016 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 1990's, bottled some from old blocks farmed by the Mengali family, and starting in 2000, the Zero Manipulation blend was born. More recently we have been buying Old Vine Carignane 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. This is the rare vintage where the Carignane stood alone well enough to bottle as a 100% varietal. While delicious in the near term, this should develop, soften, and hold its fruit for up to a decade.

### Technical Data

Composition:	100% Carignane
Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	September 30
Alcohol:	16.3%
pH:	3.35
TA:	0.72 g/100ml
Barrel Aging:	20 months
Cooperage:	50% 2-year-old French oak barrel, 50% 6-year-old neutral oak barrel
Bottling Date:	July 19, 2018 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim ND Tech - individually scanned & TCA free
Production:	50 cases   750ml bottles
Release Date:	April 2021   Wine Club Only

### Tasting Notes

The wine's dark tones begin with the first whiff of juicy strawberry and blackberry aromas sprinkled with hints of gourmet ground pepper and vanillin oak. The luscious, rich flavors give weight to the mouthfeel with ripe mixed berries fused with spicy black pepper and bittersweet chocolate notes. Threads of minerality, toasty oak and a touch of herbs de Provence provide a savory complexity. A touch of chewiness appears mid-palate as the flavors merge and expand, and then linger in the finish.

Robust enough to be paired with steak au poivre, it's also a wonderful complement to jambalaya with shrimp, Andouille sausage and chicken thighs.