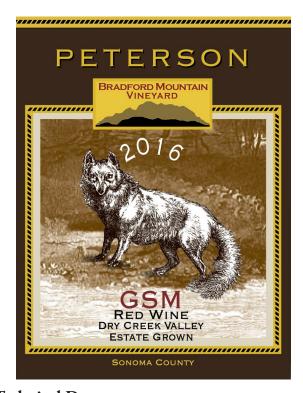
PETERSON



2016 GSM

Bradford Mountain Estate Vineyard

Dry Creek Valley, Sonoma County



Technical Data

Composition:

<u>Varietal Breakdown</u>	<u>Harvest Dates</u>
57% Grenache	Sept. 22
29% Syrah	Sept. 22
14% Mourvèdre	Sept. 25

Vineyard: 100% Bradford Mountain Estate Vineyard

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 14.4% pH: 3.41

TA: 0.68 g/100ml Barrel Aging: 22 months

Cooperage: 10% new French oak barrels,

45% 2-year-old French oak barrels, 45% 4-8 year-old neutral oak barrels

Bottling Date: July 12, 2018 (unfined and unfiltered) Closure Type: Natural cork - Amorim NDTech -

individually scanned and TCA free

Production: 175 cases | 750ml Release Date: October 2021

Jamie's (Peterson) Vintaged View & Vineyard Notes

When we replanted the Bradford Mountain Estate Vineyard in 2007, we were inspired to try different grape varieties. After multiple trips to the Rhone Valley of Southern France, the inspiration to plant Grenache was solidified. Without experience growing the varietal in our mountain vineyard, or making much in the winery, we weren't sure what expression the resulting wines would put forward. Now we know.

The Grenache from the mountain produces a high quality wine with all the classic characteristics of great Grenache—soft, luscious fruit, pepper and licorice spice, and some of the garriguey flavors, with the essence of minerality from the site coming through.

Building on this base, we strived to create a blend with depth and complexity, while not overwhelming the nuances of the core. Each year we experiment and trial the different Rhone flavors from our mountain vineyard. Along with the Grenache, the wine has classic components of Syrah and Mourvèdre, balancing the wine beautifully and giving it potential to age for at least 7-10 years.

Tasting Notes

A rich spicy blend of ripe berries offers playful, tempting aromatics that invite you to sip. The spice and fruit found the nose continue on the palate with a bright core of raspberry, strawberry, blackberry and cherry woven with the perfect sprinkling of black pepper and baking spices. Hints of mineral, cedar, tobacco and dusty mocha, along with dark undertones from the integrated tannins and oak, provide depth and complexity while balancing the bright flavors.

Enjoy this delicious Rhône blend with stuffed pork tenderloin served with a basmati and wild rice pilaf, or Steak Diane with broasted potato wedges.