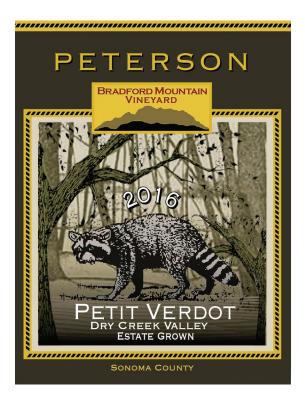
PETERSON



2016 Petit Verdot

Bradford Mountain Estate Vineyard Dry Creek Valley, Sonoma County



Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

Varietal BreakdownHarvest Dates75% Petit VerdotSept. 2713% Cabernet SauvignonSept. 2212% MalbecSept. 30

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 14.8% pH: 3.49

TA: 0.71g/100ml Barrel Aging: 26 months

Cooperage: 50% new French oak barrel,

50% 2-year-old French oak barrel

Bottling Date: Dec. 12, 2018 (unfined & unfiltered)
Closure Type: Natural cork - Amorim NDTech -

individually scanned & TCA free

Production: 50 cases | 750ml bottles

Release Date: April 2021 | Wine Club Only

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, is 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 2016 vintage was another vintage with the perfect growing season to fully ripen Petit Verdot, providing all of the classic characteristics.

Tasting Notes

Aromas of wild blackberry and dark currant infused with an inviting mineral essence and earthy forest floor greet the nose. The bright entry offers an interesting contrast with the dark, densely rich flavors that follow. Savor ripe juicy blackberry, huckleberry and black cherry entwined with hints of espresso, dried lavender, tobacco, dark chocolate and cedar. As the flavors linger, the wine's layered complexity emerges. Beautifully balanced, here is a cellar candidate, or a wine to enjoy now given a little time to breathe before serving.

Pair with beef tenderloin served with sautéed mushrooms and shallots, or herb and garlic encrusted rack of pork with roasted fingerling potatoes.