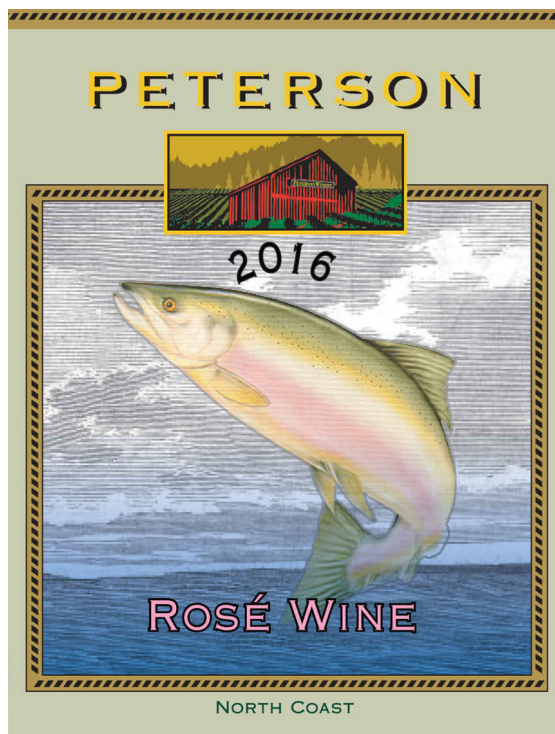


# PETERSON



## 2016 ROSÉ WINE North Coast



### Jamie Peterson's Vintaged Views

With a little more rain in the winter of 2016, the hint of relief from the drought in our area made the vines much happier. More growth, and more grapes, meant careful management of the crops, and some vineyards produced very large, juicy berries.

With some of these larger, juicy grapes, we drained off portions of the juice from the red skins before fermentation (a process known as saignée) to concentrate the remaining must. This juice was moved to stainless steel tanks, where I gave it the treatment and care of a white wine; slow, cold fermentation, followed by careful settling and racking, to preserve the refreshing, delicate nature.

While not your typical blend, each component in this bottling brings something to the table. Zesty, bright, berry-rich Barbara from the Tollini Vineyard in Mendocino sets the high tones, while Zinfandel, Malbec and Petite Sarah, all from our Estate Bradford Mountain Vineyard, provide layers of fruit, complexity and texture.

### Technical Data

#### Composition:

<i>Varietal Breakdown</i>	<i>Harvest Dates</i>
40% Barbera	Sept. 19
30% Zinfandel	Sept. 30
20% Malbec	Sept. 30
10% Petite Sirah	Sept. 30

**Appellation:** 60% Dry Creek Valley, Sonoma Co.  
40% Mendocino County

**Alcohol:** 13.7%

**pH:** 3.2

**TA:** 0.79g/100ml

**Aging:** 100% stainless steel fermented & aged

**Bottling Date:** February 9, 2017

**Production:** 70 cases - 750ml bottles  
4 cases - 3L bag-in-box

**Release Date:** April 2017

### Tasting Notes

The beautiful strawberry hue reflects that quality in both the nose and palate. Vibrant aromas of mixed red berries, especially dried strawberry, mingle with traces of watermelon and wet stone. A refreshing acidity quickly follows the creamy, round entry, exposing a delightful berry blend. Hints of grapefruit and minerality entwine with the ripe, rich berry essence as the wine lingers.

This warm-weather sipper pairs perfectly with an artisan cheese platter, mango chicken curry salad, seared ahi and grilled turkey legs.