

PETERSON



2017 *AGRARIA* Bradford Mountain Estate Vineyard Dry Creek Valley



Fred's (Peterson) Vintaged View & Vineyard Notes

Our first vintage of Agraria was in 1996 when our Bradford Mountain Vineyard Cabernet Franc and Merlot grapes were ready to harvest at the same time. Normally these two varieties ripen 7 to 10 days apart. When we harvested them on the same day, we found ourselves short of fermentation tanks, so we decided to co-ferment the Cabernet Franc and Merlot. When we tasted the wine from barrel that winter, we were floored by the richness and suppleness of this mountain grown Cabernet Franc/Merlot blend. We decided to bottle some of this blend on its own, rather than just using it as part of our Cabernet Sauvignon and Merlot blends; hence the birth of Agraria.

With the 1997 vintage we realized it was the Cabernet Franc from Bradford Mountain Vineyard that made our Agraria blend unique. Since 1997, our Agraria is predominantly Cabernet Franc with Merlot, and sometimes a little Cabernet Sauvignon, Petit Verdot and Malbec. It is always 100% Bradford Mountain Vineyard fruit.

We are fond of calling this our “have your cake and eat it too” wine, meaning that it’s an incredibly rich and big wine that is ready to enjoy when released. The combination of 27 months of barrel aging in new and 2-year-old French oak and four years bottle aging allows this wine to integrate the barrel and grape tannins, forming complex, smooth flavors and seamless, silky texture.

Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
78% Cabernet Franc	Sept. 27
11% Merlot	Sept. 6
6% Cabernet Sauvignon	Oct. 4
5% Petit Verdot	Sept. 27

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 15.7%

pH: 3.54

TA: 0.63g/100ml

Barrel Aging: 27 months

Cooperage: 75% new French oak barrel
25% 2-year-old French oak barrel

Bottling Date: Feb. 6, 2020 (unfined & unfiltered)

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

Production: 1200 bottles

Release Date: May 2024

Tasting Notes

A spicy essence weaves through enticing aromas of dark ripe cherry, black and red currant, and a trace of loamy earth. The smooth entry flows into a complexity of layers with subtle yet spicy cedar at the wine’s core. Flavors of black cherry, currant, blackberry, plum and mulberry entwine with threads of a rich minerality, savory fine herbs and a hint of salinity that saturate the palate. The balanced integrated oak and supple tannins reveal a slight grip as the wine nears the long finish. This lovely Bordeaux-varietal blend offers the depth and finesse we’ve come to expect from our Bradford Mountain Estate fruit.

Savor this wine with a pairing of seared lamb chops with pistachio tapenade and a side of quinoa pilaf, or red wine braised bison short ribs served over a bed of mashed root vegetables.