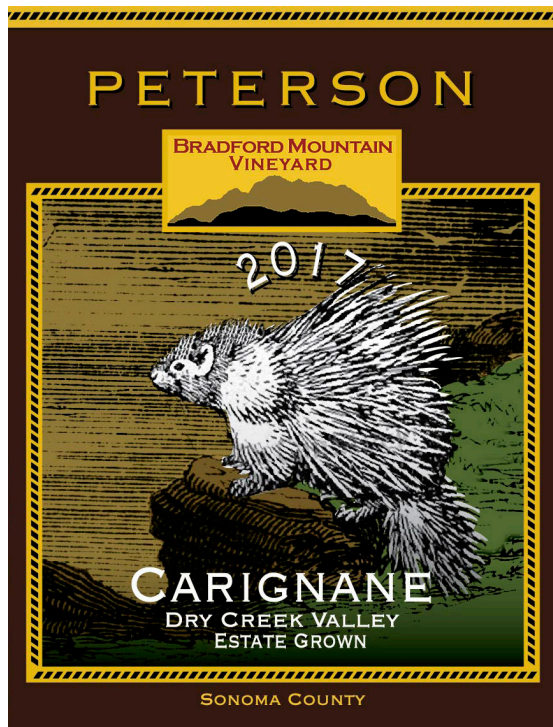


PETERSON



2017 CARIGNANE Bradford Mountain Estate Vineyard Dry Creek Valley



Jamie Peterson's 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 on its own. While delicious in the near term, this should develop, soften, and hold its fruit for up to a decade.

Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<i>Varietal Breakdown</i>	<i>Harvest Dates</i>
90% Carignane	Oct. 11
10% Petite Sirah	Oct. 4

Appellation: Dry Creek Valley, Sonoma County
Alcohol: 15.3%
pH: 3.50
TA: 0.68 g/100ml
Barrel Aging: 22 months
Cooperage: 100% 2-year-old French oak barrels
Bottling Date: August 1, 2019 (unfined & unfiltered)
Closure Type: Natural cork - Amorim NDTech - individually scanned & TCA free
Production: 75 cases | 750ml bottles
Release Date: March 2022

Tasting Notes

Deep aromatics of fresh-picked strawberry and black raspberry merge with a dusting of oak and loamy earth. Mouthwatering flavors of strawberry pie, juicy blackberry and café mocha bathe in bright, balanced acidity with appealing dark oak notes gently woven in. Hints of minerality and cocoa linger as the wine expands into the finish.

A great wine to grab when serving a grilled whole chicken and broasted potato wedges, or pork roast with apples and onions served over wild rice.