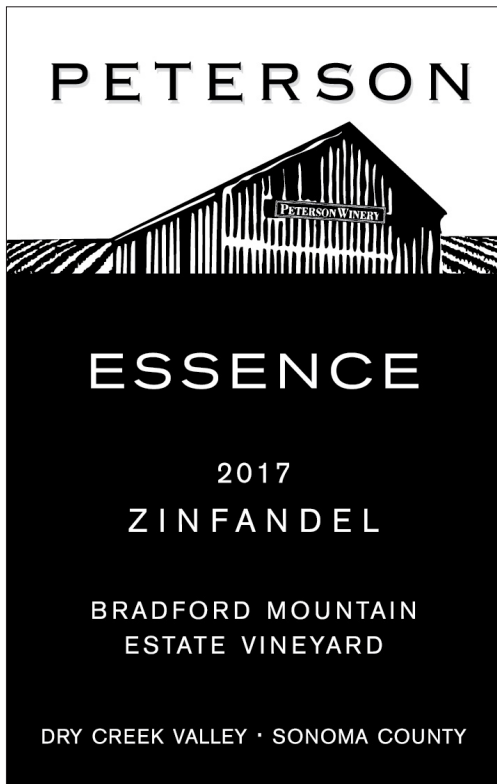


PETERSON



2017 ESSENCE
Zinfandel Dessert Wine
Bradford Mountain Estate Vineyard
Dry Creek Valley, Sonoma County



Tasting Notes

This aptly named dessert wine offers intense aromatics of wild blackberry sauce with hints of brown spices, filling the nose with its sweet essence. Delicious flavors of black raspberry, sour cherry and a touch of rhubarb mingle with spice notes and slightly toasty edges. The smooth texture reveals a lovely balance of opulent flavors tempered by the wine's alcohol—a winning combination for after dinner.

The ideal wine to serve with berry pie à la mode, a decadent flourless chocolate torte, or an artisan cheese course for dessert.

Jamie Peterson's Vintaged Views

In 2017, we experimented with a small corner of the Zinfandel block in our Bradford Mountain Estate Vineyard, letting the fruit hang longer to develop additional ripeness. When we finally picked the grapes and they arrived at the winery, the initial sugar reading was 40° brix. My first thought was this isn't going to be an exercise in normal winemaking, so I didn't treat the grapes how we'd normally handle them.

After soaking up to nearly 60° brix and a Herculean effort to stir since the grape mixture lacked juice, I decided to add a small amount of juice from another block of Bradford Mountain Zinfandel. This additional juice brightened the acidity and rehydrated the berries, while retaining the high sugar level.

After 20 days, with punchdowns 4-5 times a day, fermentation naturally stopped. The very sweet wine was then pressed off and put into two barrels. After 20 months of barrel aging, we blended the barrels together and bottled this luscious dessert wine. Not sure if we'll repeat this experiment soon, but know you'll enjoy sipping this wine while savoring a decadent piece of chocolate or a slice of creamy blue cheese.

Technical Data

Composition:	100% Zinfandel
Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	October 7, 2017
Alcohol:	12.5%
R.S.	23%
pH:	3.25
TA:	1.03g/100mL
Barrel Aging:	20 months
Cooperage:	50% new American oak barrels & 50% 4-year-old French oak barrels
Bottling Date:	May 28, 2019
Closure Type:	Natural cork - Amorim NDTech - individually scanned and TCA free
Production:	85 cases 375ml
Release Date:	September 2020