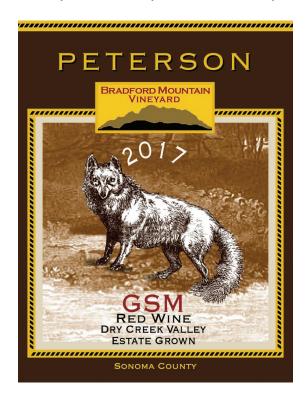
# PETERSON



### **2017 GSM**

## Bradford Mountain Estate Vineyard

Dry Creek Valley, Sonoma County



#### **Technical Data**

#### Composition & Harvest Dates:

Varietal BreakdownHarvest Dates50% GrenacheOct. 433% SyrahSept. 617% MourvèdreOct. 11

Vineyard: 100% Bradford Mountain Estate Vineyard

**Appellation:** Dry Creek Valley, Sonoma County

Alcohol: 14.7% pH: 3.67

TA: 0.61g/100ml Barrel Aging: 22 months

Cooperage: 50% new French oak barrels,

50% 4-8 year-old neutral oak barrels

Bottling Date: August 1, 2019 (unfined and unfiltered)

Closure Type: Natural cork - Amorim NDTech -

individually scanned and TCA free

Production: 150 cases | 750ml Release Date: October 2022

# Jamie's (Peterson) Vintaged View & Vineyard Notes

When we replanted the Bradford Mountain Estate Vineyard in 2007, we were inspired to try different grape varieties. After multiple trips to the Rhone Valley of Southern France, the inspiration to plant Grenache was solidified. Without experience growing the varietal in our mountain vineyard, or making much in the winery, we weren't sure what expression the resulting wines would put forward. Now we know.

The Grenache from the mountain produces a high quality wine with all the classic characteristics of great Grenache—soft, luscious fruit, pepper and licorice spice, and some of the garriguey flavors, with the essence of minerality from the site coming through.

Building on this base, we strived to create a blend with depth and complexity, while not overwhelming the nuances of the core. Each year we experiment and trial the different Rhône flavors from our mountain vineyard. Along with the Grenache, the wine has classic components of Syrah and Mourvèdre, balancing the wine beautifully and giving it potential to age for at least 7-10 years.

#### **Tasting Notes**

Dark red fruit aromatics swirled with a subtle spicy blend foretell the deliciousness discovered on the palate. Subtle spicy cedar notes weave through deep lush flavors of black raspberry, strawberry and Bing cherry. The luscious fruit is balanced with an integrated tannin and oak structure that shows a bit of muscle in the broad finish as traces of baking spices and black pepper appear.

A rich, hearty beef stew or pork tenderloin with pears and shallots will pair well with this fruit-forward yet

robust Rhône blend.