

PETERSON



2017 MERLOT
Bradford Mountain Estate Vineyard
Dry Creek Valley, Sonoma County



Tasting Notes

The Bradford Mountain terroir is apparent with the first whiff as hints of crushed rock and dusty tannins weave through the cherry, red currant and fresh thyme aromatics. The initial mellow quality momentarily lures you into thinking this is a lighter wine, but soon after opening, the wine's depth emerges to change your opinion. Balanced tannins and integrating oak frame complex layers of distinct dark cherry-wrapped limestone minerality. Traces of fine herbs and blood orange zest enhance the experience as the flavors linger.

A great wine to open when enjoying grilled lamb chops served with red currant thyme sauce, or Italian sausage-stuffed pasta shells sprinkled with freshly grated Pecorino Romano cheese.

Jamie Peterson's Vintaged View & Vineyard Notes

When we first planted Merlot in our Bradford Mountain Estate Vineyard in the 1980s, it was mostly used as a blending component for our Estate Cabernet Sauvignon and Estate Cabernet Franc. In the mid and late 90s, my father bottled small amounts of Merlot to showcase the delicious depth of flavors capable from this varietal. These wines have held up well for over 20 years.

After a 10-year hiatus of not bottling a varietal Merlot, the quality of the grapes in 2012 convinced us to give this noble variety another round in the spotlight. In years when the grapes from our mountain vineyard are of exceptional depth, we will continue to produce a Merlot to satisfy its fervent fans.

Combining all the soft, plush quality that Merlot is known for with the structure from grapes grown at our mountain vineyard site makes for a wine I am truly proud of and never shy to share at any gathering.

Technical Data

Composition:

<i>Varietal Breakdown</i>	<i>Harvest Dates</i>
80% Merlot	Sept. 6
14% Cabernet Franc	Sept. 27
6% Malbec	Oct. 11

Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	15.4%
pH:	3.41
TA:	0.69g/100ml
Barrel Aging:	27 months
Cooperage:	67% new French oak barrels; 33% 4-year-old French oak barrels
Bottling Date:	January 28, 2020 (unfined & unfiltered)
Production:	75 cases 750ml bottles
Closure Type:	Natural cork - Amorim NDTech - individually scanned and TCA free
Release Date:	October 2021