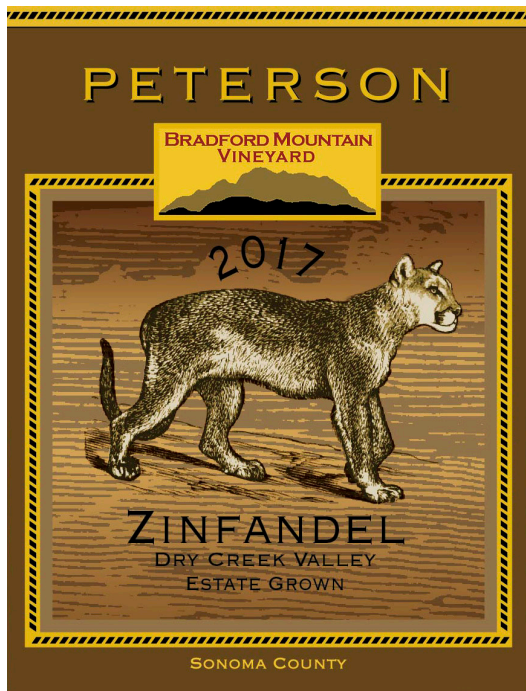


# PETERSON



## 2017 ZINFANDEL Bradford Mountain Estate Vineyard Dry Creek Valley



### Fred's (Peterson) Vintaged View

We have a history with mountain wines and mountain vineyards going back to 1979, when I first laid eyes on Mount Eden Vineyards in the Santa Cruz Mountains and fell in love with the intensity of mountain fruit. I carried that devotion for mountain wines with me when I moved up to Dry Creek Valley in 1983 to develop a vineyard and build my house on Bradford Mountain.

This wine encapsulates all of the best qualities found in mountain grown Zinfandels from the Dry Creek Valley appellation. Poorer soils and colder nights harness and preserve more of the bright acidity and freshness in the grapes. More sunlight hours at the higher elevation means darker, richer fruit. Unlike benchland Zins, mountain Zins have a peppery quality and more black fruit character (think wild blackberry).

In the 2017 Estate Vineyard Zinfandel, we combined Zin from our head trained block with a small portion of the Primitivo clone, and the result was such a balanced and delightfully complete wine that no other blending was needed to round out the structure and flavors.

### Technical Data

Composition:	100% Zinfandel
Vineyard:	100% Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	Sept. 30 & Oct. 7, 2017
Alcohol:	15.6%
pH:	3.52
TA:	0.68g/100ml
Barrel Aging:	22 months
Cooperage:	50% new French oak barrels, 50% 5 year-old neutral oak barrels
Bottling Date:	July 24, 2019 (unfined and unfiltered)
Closure Type:	Natural cork - Amorim ND Tech - individually scanned & TCA free
Production:	50 cases   750ml
Release Date:	March 2022   Wine Club Exclusive

### Tasting Notes

Intriguing aromatics of fresh wild blackberry pie woven with white pepper and a hint of sagebrush fill the nose. A smooth texture with just a touch of spiciness greets the palate along with luscious yet balanced flavors. Dense, rich fruit—black raspberry, cherry and Santa Rosa plum—is infused with a mocha and vanillin oak core. Traces of pepper, pomegranate, wet slate, and dark chocolate appear, adding interest and depth to this delicious wine.

Cherry and black pepper crusted beef tenderloin would pair perfectly, as would lamb kabobs served over a bed of basmati rice pilaf.