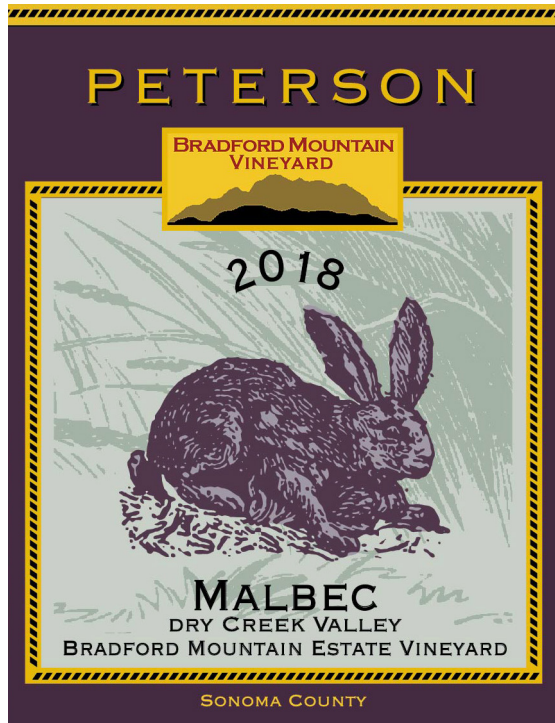


PETERSON



2018 MALBEC

Bradford Mountain Estate Vineyard
Dry Creek Valley, Sonoma County



Tasting Notes

Intense, inviting dark aromas with a touch of spice fill the nose, but don't prepare you for the tasty treat to follow. A silky smooth entry fills the palate with mouthwatering, rich dense flavors that linger into a long, luscious finish. Savor pure, focused black currant, blackberry, plum and huckleberry woven with creamy Valrhona chocolate and traces of sweet tobacco and sage. Bright yet gentle acidity and supple vanillin oak gracefully frame the wine while adding dimension and depth.

This dark beauty can be enjoyed solo, but will also pair perfectly with a blue cheese beef Wellington, or Basque braised lamb shanks served with Yukon Gold potatoes.

Jamie Peterson's Vintaged Views & Vineyard Notes

We planted our Malbec block in 2008, with very little prior experience growing or making it. The couple hundred vines that grow alongside the Cabernet Franc and Merlot on our Bradford Mountain Estate Vineyard were planted to produce just enough wine to be a blending component in our Bordeaux varietal blends.

Some years like 2018, the vines produce an abundance of juicy, ripe, deep purple berries, and we're blessed with the opportunity to produce a varietal bottling of Malbec.

This limited production palate pleaser is one of our Wine Club only wines.

Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<u>Varietal Breakdown</u>	<u>Harvest Dates</u>
76% Malbec	Sept. 24
24% Merlot	Sept. 18

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 14.7%

pH: 3.53

TA: 0.62g/100ml

Barrel Aging: 25 months

Cooperage: 67% new French oak barrels
33% 3-year-old French oak barrels

Bottling Date: November 11, 2020

Closure Type: Natural cork - Amorim ND Tech - individually scanned and TCA free

Production: 75 cases | 750ml bottles

Release Date: March 2022