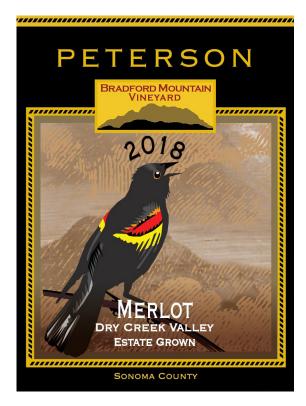


2018 MERLOT Bradford Mountain Estate Vineyard Dry Creek Valley, Sonoma County



Technical Data

Composition:	100% Merlot
Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	September 18, 2018
Alcohol:	15.8%
pH:	3.43
TA:	0.63g/100ml
Barrel Aging:	25 months
Cooperage:	25% new French oak barrels
	75% 3-year-old French oak barrels
Bottling Date:	November 11, 2020
	(unfined & unfiltered)
Production:	100 cases 750ml bottles
Closure Type:	Natural cork - Amorim NDTech -
	individually scanned and TCA free
Release Date:	March 2022

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.

Tasting Notes

Tempting aromatics of rich vanillin oak threaded with traces of ripe red fruit fill the nose. The round entry leads into a silken mouthfeel laced with lively acidity and bright flavors. A lovely cherry and wild blackberry essence embraces the palate, with traces of black plum, huckleberry and rhubarb joining in near the finish. Hints of sage and mocha add interest and balance to this expressive, elegant Merlot.

The perfect wine to pair with rack of lamb with a Merlot glaze and cherry reduction sauce, or seared wild duck breast served over wild mushroom risotto.

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