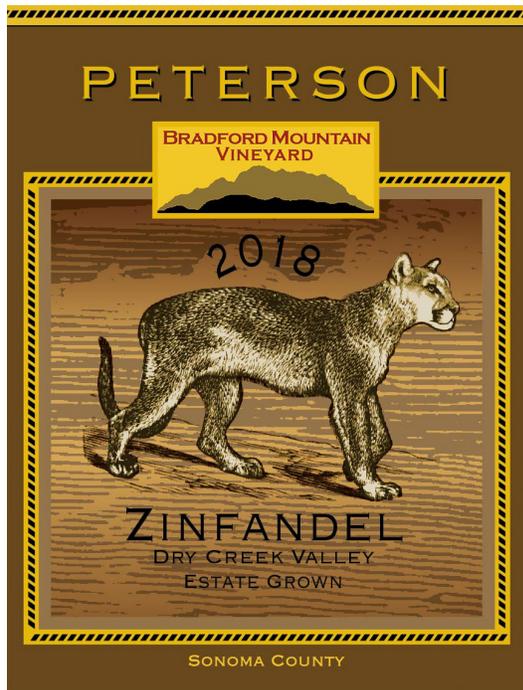


PETERSON



2018 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 2018 Estate Vineyard Zinfandel, we combined wine from our head-trained block, as well as our trellised rows of Zin, with 8% each of Petite Sirah and Carignane. The result was a delicious wine with a perfect balance of structure and flavors.

Technical Data

Composition:

Varietal Breakdown

84% Zinfandel
8% Petite Sirah
8% Carignane

Harvest Dates

September 24 & 28
October 4
October 12

Vineyard: 100% Bradford Mountain Estate Vineyard
Alcohol: 15.4%
pH: 3.41
TA: 0.70g/100ml
Barrel Aging: 22 months
Cooperage: 30% new French oak barrels,
70% 3-7 year-old neutral oak barrels
Bottling Date: Nov. 11, 2020 (unfined and unfiltered)
Closure Type: Natural cork - Amorim NDTech -
individually scanned & TCA free
Production: 300 cases | 750ml
Release Date: January 2023

Tasting Notes

Tempting aromatics of luscious vine-ripened blackberries laced with pepper and cedar spice greet the nose. With the first sip, juicy berry flavors burst in mid-palate. Spicy flavors of cinnamon, cedar and white pepper, along with hints of black licorice, quickly join the rich berry essence as they fuse and linger into the finish. As the wine opens, the beautiful balance between the spice-laced fruit and integrated structure shines through.

This wine can be savored solo, and will also pair perfectly with spicy blueberry pork tenderloin served with creamy scalloped potatoes or, for something different but equally delicious, try with seafood arrabbiata over linguine.