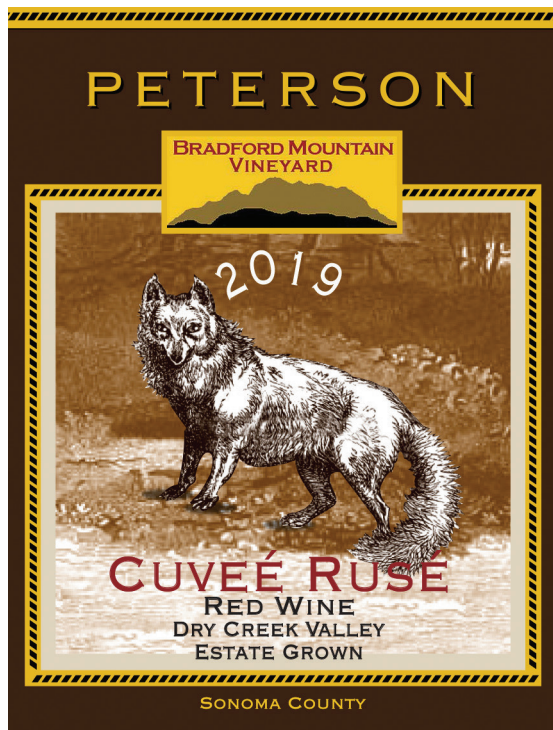


PETERSON



2019 CUVÉE RUSÉ Bradford Mountain Estate Vineyard Dry Creek Valley, Sonoma County



Technical Data

Composition:

Varietal Breakdown Harvest Dates

42% Grenache	Oct. 8
29% Mourvèdre	Oct. 8
29% Syrah	Sept. 20

Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	15.8%
pH:	3.52
TA:	0.59g/100ml
Barrel Aging:	25 months
Cooperage:	28% new French oak barrels, 72% 4-8 year-old neutral oak barrels
Bottling Date:	Dec. 7, 2021 (unfined and unfiltered)
Closure Type:	Natural cork - Amorim ND Tech - individually scanned and TCA free
Production:	150 cases 750ml, 15 cases 1.5L Magnums
Release Date:	October 2025

Jamie's (Peterson) Vintaged View & Vineyard Notes

When we replanted the Bradford Mountain Estate Vineyard in 2007, we were inspired to try different grape varieties. After multiple trips to the Rhone Valley of Southern France, the inspiration to plant Grenache was solidified. Without experience growing the varietal in our mountain vineyard, or making much in the winery, we weren't sure what expression the resulting wines would put forward. Now we know.

The Grenache from the mountain produces a high quality wine with all the classic characteristics of great Grenache—soft, luscious fruit, pepper and licorice spice, and some of the garrigue flavors, with the essence of minerality from the site coming through.

Building on this base, we strived to create a blend with depth and complexity, while not overwhelming the nuances of the core. Each year we experiment and trial the different Rhône flavors from our mountain vineyard. Along with the Grenache, the wine has classic components of Mourvèdre and Syrah, balancing the wine beautifully and giving it the potential to develop and improve through 2032.

Tasting Notes

Aromas of fragrant dried strawberry mingled with hints of allspice, loamy earth and new leather offer a preview of the delicious flavors to follow. The entry of fresh red fruit—strawberry, raspberry, Bing cherry—with a touch of floral is transformed midpalate into dark tones of blackberry, blueberry, plum and violet. Traces of loamy earth, mocha, sweet tobacco and a mineral essence add complexity and depth to the darker flavors as the wine lingers.

The perfect balance of forward fruit and integrated structure make this an easy wine to pair with so many cuisines. This blend will enhance a hearty shrimp and andouille jambalaya, and will also pair perfectly with smoked chicken and wild mushroom risotto.