

## 2019 PRIMITIVO Bradford Mountain Estate Vineyard Dry Creek Valley, Sonoma County



## **Technical Data**

Composition:	100% Primitivo clone Zinfandel
Harvest Date:	September 26
Vineyard:	100% Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	16.2%
pH:	3.44
TA:	0.68g/100ml
<b>Barrel Aging:</b>	25 months
Cooperage:	50% new French oak barrels,
	50% 3-year-old French oak barrels
<b>Bottling Date:</b>	December 1, 2021 (unfined and unfiltered)
Closure Type:	Natural cork - Amorim NDTech -
	individually scanned and TCA free
Production:	48 cases   750ml
Release Date:	October 2022

## Jamie's (Peterson) Vintaged View & Vineyard Notes

When we replanted our Bradford Mountain Estate Vineyard in the late 2000's, we took the opportunity to explore some new clones. With the Primitivo varietal from Italy known to be genetically the same as Zinfandel, we thought it would be a great addition to enhance the structure of other Zin clones from the mountain top. Primitivo generally has smaller berries, looser bunches and a higher natural acidity along with more even ripening—all qualities we like in Zinfandel. In vintages where we want to add depth or structure to our Bradford Estate Zin, we'll have the option to use a percentage of the Primitivo in the final blend.

With the 2019 vintage, we enjoyed a few barrels of Primitivo so much we decided to keep some separate and bottle it as a stand-alone wine. This Primitivo clone Zinfandel tastes delicious upon release, but will age well and the flavors will deepen over the next 5-10 years.

## **Tasting Notes**

Seductive aromas of spice-woven blackberry merge with hints of white floral and dusty earth notes. The smooth entry offers concentrated boysenberry and strawberry with a touch of huckleberry. Subtle cinnamon and sweet smokey tobacco enhance the flavors, while supple tannins and integrated oak support the almost opulent fruit essence. As the wine opens, a hint of peach preserves appears, lightening up the dark-flavored palate.

A great wine to pair with crispy orange beef, or pasta tossed with grilled sausage slices with sautéed mushrooms, eggplant, onions, garlic and fresh tomatoes.

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