

## 2019 ZINFANDEL Bradford Mountain Estate Vineyard Dry Creek Valley



## Technical Data

<u>down I</u>	<u>Harvest Dates</u>
el S	Sept. 26 & Oct. 2
uh (	October 8
100% Bradford Mc	ountain Estate Vineyard
15.6%	
3.50	
0.62g/100ml	
26 months	
30% new French	oak barrels,
20% new Hungar	ian oak barrels,
50% 3-7 year-old	neutral oak barrels
Dec. 1, 2021 (unf	fined and unfiltered)
Natural cork - An	norim NDTech -
individually scann	ned & TCA free
240 cases   750ml; 1	0 cases   1.5L Magnums
March 2024	
	Image: Constraint of the second sec

## 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 2019 estate vineyard Zinfandel, we combined wine from our head-trained block, as well as our trellised rows of Zin, with 5% estate-grown Petite Sirah. The result was a delicious wine with a perfect blance of structure and flavors.

## **Tasting Notes**

Seductive aromatics of a fresh berry tart laced with brown baking spices fill the senses. From the first sip, an inherent brightness lifts the wine across the palate, leaving a cedary spice trail in its wake. Intense flavors of ripe blackberry, black cherry and black raspberry are joined by dark plum. Traces of fresh peach and a mineral essence appear as the wine lingers. A classic Zin from our Bradford Mountain Estate Vineyard.

This wine will pair so perfectly with cedar-planked wild king salmon, creamy bacon carbonara, or braised beef cheeks served with sautéed cremini mushrooms and buttery mashed potatoes.