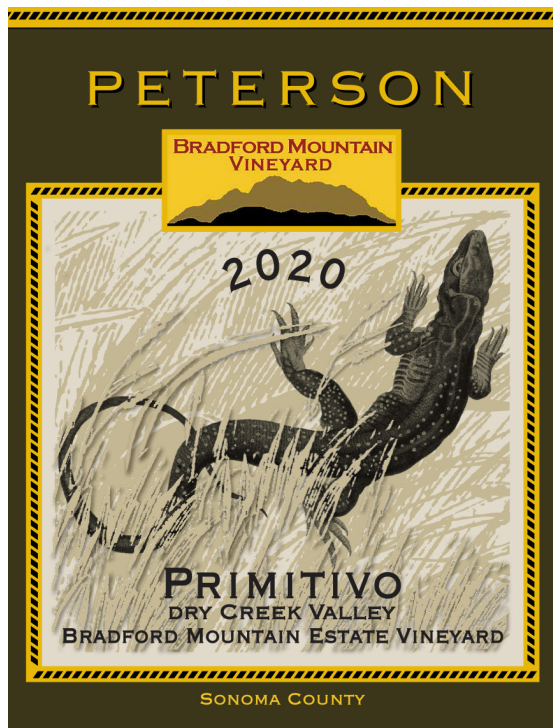


PETERSON



2020 PRIMITIVO Bradford Mountain Estate Vineyard Dry Creek Valley, Sonoma County



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 2020 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.

Technical Data

Composition: 100% Primitivo clone Zinfandel
Harvest Date: September 16
Vineyard: Bradford Mountain Estate Vineyard
Appellation: Dry Creek Valley, Sonoma County
Alcohol: 15.3%
pH: 3.25
TA: 0.71g/100ml
Barrel Aging: 25 months
Cooperage: 50% new French oak barrels,
50% 3-year-old French oak barrels
Bottling Date: December 7, 2022 (unfined and unfiltered)
Closure Type: Natural cork - Amorim NDTech -
individually scanned and TCA free
Production: 95 cases | 750ml
Release Date: January 2024

Tasting Notes

This wine seduces with its enticing aromas of blackberry pie à la mode laced with dark baking spices. The rich flavors that follow envelop the palate starting with a silken entry and staying through into the long finish. Blackberry, cherry, pomegranate and dried strawberry offer bright flavors against a spicy but subtle backdrop of black pepper and cedar. Buoyant acidity and integrated oak caress the opulent flavors, keeping the wine beautifully balanced.

Versatile and food friendly, Primitivo will pair perfectly with grilled and sliced sausages and multi-colored peppers tossed with fresh pasta, shredded Parmesan cheese and Sevillano extra virgin olive oil. Or, try pairing it with shredded lamb tacos with fresh-made corn tortillas.