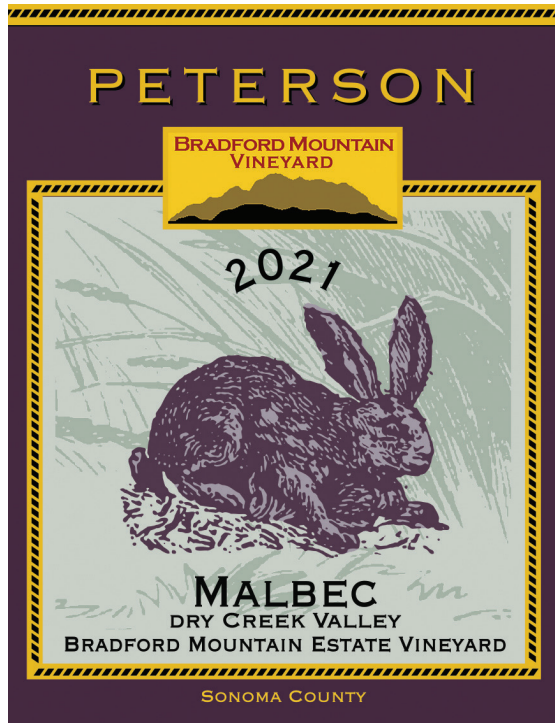


PETERSON



2021 MALBEC

Bradford Mountain Estate Vineyard
Dry Creek Valley, Sonoma County



Jamie Peterson's Vintaged Views & Vineyard Notes

We planted our Malbec block in 2008, with very little prior experience growing or making it. The couple hundred vines that grow alongside the Cabernet Franc and Merlot on our Bradford Mountain Estate Vineyard were planted to produce just enough wine to be a blending component in our Bordeaux varietal blends.

Some years like 2021, the vines produce an abundance of juicy, ripe, deep purple berries, and we're blessed with the opportunity to produce a varietal bottling of Malbec.

This limited production palate pleaser is one of our Wine Club only wines.

Technical Data

Composition:

<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
94% Malbec	September 28
6% Merlot	September 10

Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	14.6%
pH:	3.35
TA:	0.69g/100ml
Barrel Aging:	25 months
Cooperage:	100% 3-5 year-old French oak barrels
Bottling Date:	December 15, 2023 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned and TCA free
Production:	50 cases 750ml bottles
Release Date:	May 2026

Tasting Notes

This wine's appeal starts with the first whiff of oak spices seamlessly weaving through dark cherry and berry aromas. A smooth entry quickly transforms into bright mouthwatering acidity, bathing the palate and enhancing the complex flavors. Hints of bittersweet chocolate, sweet tobacco, violet and minerality fuse with layers of fruit — blackberry, huckleberry, Lapin cherry, red plum and black raspberry. The result is a richly concentrated wine that draws you back again and again to explore its depths. Although the tannin-oak structure is ever present, its effortless integration reflects the elegance of this robust beauty.

A delicious match for grilled lamb loin chops marinated with fresh herbs and extra virgin olive oil, or with a first course of carpaccio followed by Milanese with a side of spaghetti puttanesca.