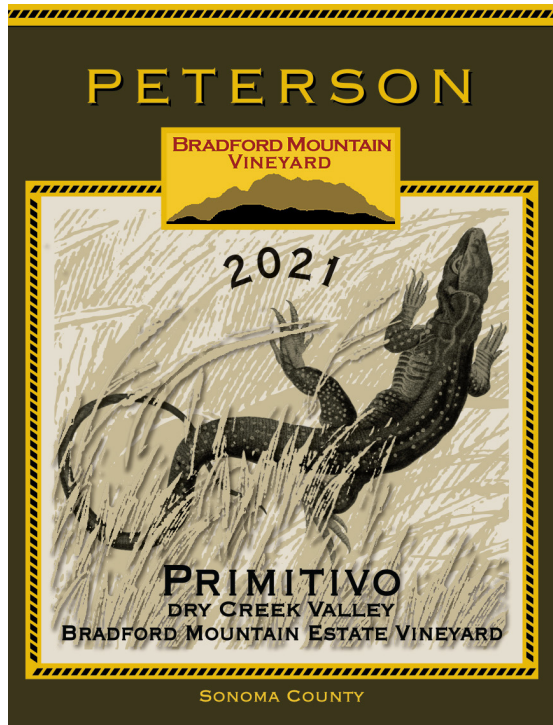


PETERSON



2021 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 2021 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: 14.3%
pH: 3.3
TA: 0.68g/100ml
Barrel Aging: 26 months
Cooperage: 33% new French oak barrels,
67% 3-year-old Hungarian oak barrels
Bottling Date: February 8, 2024 (unfined and unfiltered)
Production: 70 cases | 750ml
Closure Type: Natural cork - Amorim NDTech -
individually scanned and TCA free
Release Date: September 2025

Tasting Notes

Vibrant aromas fill the nose with fresh-picked berries and Bing cherry laced with an inviting spicy essence. The lively flavors burst onto the palate with a bright blend of raspberry, blackberry and cherry sprinkled with spicy cedar and black pepper. The integrating oak and tannins beautifully balance the forward fruit. This easy-sipping wine offers a buoyancy that adds to its appeal and finesse.

A great wine to open with appetizers on the deck or a pizza that will also perfectly complement grilled lamb chops served with roasted fingerling potatoes, or cedar-planked grilled salmon on a bed of creamy polenta.