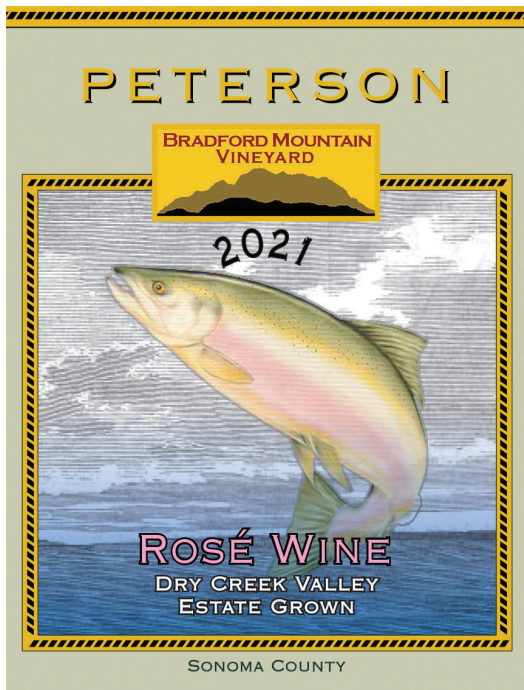


PETERSON



2021 ROSÉ WINE

Bradford Mountain Estate Vineyard
Dry Creek Valley, Sonoma County



Technical Data

Composition:	66% Zinfandel 18% Petite Sirah 16% Grenache
Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	September 8, 2021
Alcohol:	12.7%
pH:	3.24
TA:	0.79g/100ml
Aging:	Six months in 60% 4-8-year-old French oak barrels & 40% 3-year-old French Acacia wood barrels; 1 months in stainless steel
Bottling Date:	May 26, 2022
Closure Type:	Screwcap - Ramondin - saranex liner
Production:	110 cases 750ml bottles; 25 cases 3L bag-in-box
Release Date:	July 2022

Jamie Peterson's Vintaged Views

In 2021, I was excited to have the opportunity to make our "Big Pink" Rosé blend by bringing together hand-selected fruit from a few blocks in our Bradford Mountain Estate Vineyard. These selected blocks included small plantings of field-blended Zinfandel, Petite Sirah, and Grenache.

In early September we walked the vineyard, picking small amounts of clusters from certain varieties. The grapes that remained would further develop and intensify before we harvested them for our estate red wines. Each lot we picked was kept separate and soaked on skins for just a few hours before the juice was pressed off. With only this limited amount of skin contact, the Rosé developed its gorgeous color.

With the intense minerality and lean, racy acidity inherent in the resulting juice. I decided to employ full barrel fermentation and time on the lees, to enhance the flavors and develop a richer, fuller mouthfeel. With stirring the lees and tasting every few weeks, I very carefully chose the right time to bottle.

I think this wine showcases a truly unique interpretation of Rosé. The mountain *terroir* brings such vibrancy to all the estate wines we produce, but it especially comes through in this small bottling.

Tasting Notes

The inviting pale coral hue and lovely aromas of fresh raspberry and Rainier cherry introduce this crisp, dry rosé. Buoyant acidity bathes the palate while revealing flavors of red berries, honeydew melon, Chelan cherry, Santa Rosa plum and traces of lime zest. A restrained creaminess appears mid-palate along with hints of white floral. The crisp acidity returns on the lingering finish, refreshing the palate for the next sip.

Pair with grilled salmon and fresh garden pea risotto, or smoky cumin baked chicken served with basmati rice.