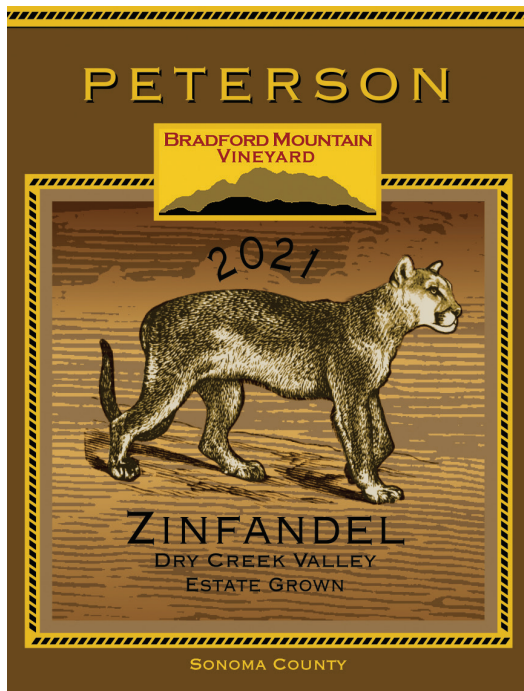


PETERSON



2021 ZINFANDEL Bradford Mountain Estate Vineyard Dry Creek Valley



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 2021 estate vineyard Zinfandel, we combined wine from our head-trained block, as well as our trellised rows of Zin, with 8% estate-grown Carignane and 4% Petite Sirah. The result was a delicious wine with a perfect balance of structure and flavors.

Technical Data

Composition:

Varietal Breakdown

88% Zinfandel
8% Carignane
4% Petite Sirah

Harvest Dates

Sept. 23 & 28
Sept. 28
Sept. 16

Vineyard: 100% Bradford Mountain Estate Vineyard
Alcohol: 15.5%
pH: 3.30
TA: 0.74g/100ml
Barrel Aging: 26 months
Cooperage: 50% new French oak barrels,
50% 3-7 year-old neutral oak barrels
Bottling Date: Dec. 6, 2023 (unfined and unfiltered)
Closure Type: Natural cork - Amorim NDTech -
individually scanned & TCA free
Production: 185 cases | 750ml; 10 cases | 1.5L Magnums
Release Date: March 2026

Tasting Notes

A seductive fusion of dark fruit — cherry, blackberry and boysenberry — creates an expressive aromatic core. The delicious fruit-driven flavors flow across the palate in waves, revealing layers of blueberry, black raspberry, dark cherry, blackberry and plum bathed in mouthwatering acidity. Notes of black pepper, minerality and semi-sweet chocolate mingle with traces of oak and rich dark caramel, which coalesce and linger in the finish, luring the next sip. This complex wine offers all the beauty of a well-made Zinfandel with the sophistication and depth of mountain-grown grapes.

A joy to sip on its own, this stunning Zin will pair perfectly with grilled pork chops served with a cherry, shallot and thyme sauce, or mushroom pasta carbonara.