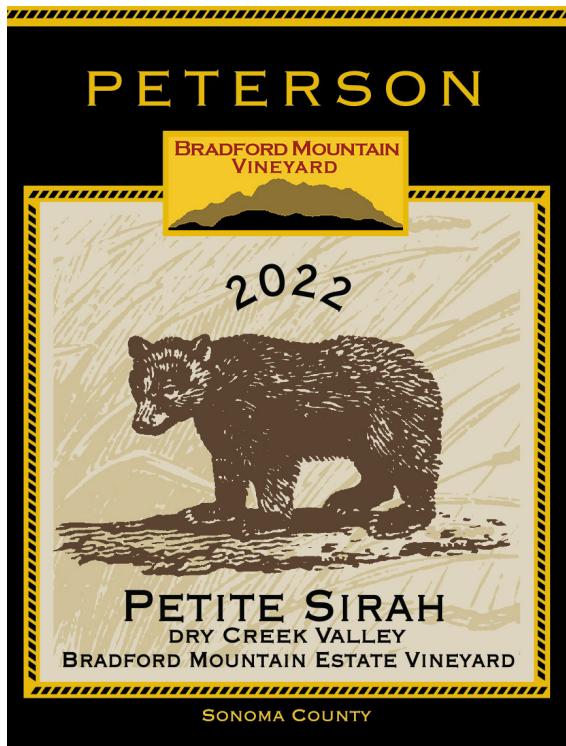


PETERSON



2022 PETITE SIRAH Bradford Mountain Estate Vineyard Dry Creek Valley, Sonoma County



Technical Data

Composition:

<u>Varietal</u>	<u>Harvest Dates</u>
84% Petite Sirah	9/9
8% Mourvèdre	9/29
8% Carignane	9/26

Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	14.5%
pH:	3.45
TA:	0.69g/100ml
Barrel Aging:	30 months
Cooperage:	50% new American oak barrels 50% 5-year-old neutral oak barrels
Bottling Date:	April 24, 2025 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned & TCA free
Production:	50 cases 750ml bottles
Release Date:	January 2026

Jamie Peterson's Vintaged View

Petite Sirah is a grape not widely grown outside of California, and could be considered as much of an American variety as Zinfandel. It has more often been used as a blending component to enhance the color, tannins and structure of other red varietals. Unblended, we usually find Petite Sirah wines to be rather monolithic and one-dimensional. Since our first vintage of the varietal in 1994, we've chosen to blend other full-flavored varietals that complement Petite Sirah, and add complexity, layers of flavors, spice and length.

In 2018 however, the Petite Sirah from our Estate Vineyard produced the rare exception to the rule in that we were able to craft a beautiful and balanced wine without additional varietals in the mix. The judicious use of American oak brings some softness to the tannins, and two full years in barrel smooth the edges.

This Petite Sirah is a big chewy mouthful, reflective of the vintage, with balance and complexity not traditionally found in varietal bottlings of this "not-so-petite" wine.

Tasting Notes

The wine's robust essence is apparent from the first whiff of concentrated blackberry, roasted almonds and subtle fine-grained oak. The silken entry caresses the luscious, concentrated flavors of boysenberry and black raspberry, creating a smooth, velvety core. Mid-palate, the appearance of softening tannins and buoyant acidity provide balance to the seductive flavor. Gentle integrating oak emerges as the flavors start to linger in the finish. So drinkable now, this beauty will only improve and continue to mellow with bottle aging.

Pair with slowly braised meat, like osso buco served over creamy polenta, or fall-off-the-bone short ribs served with Parmesan mashed potatoes.