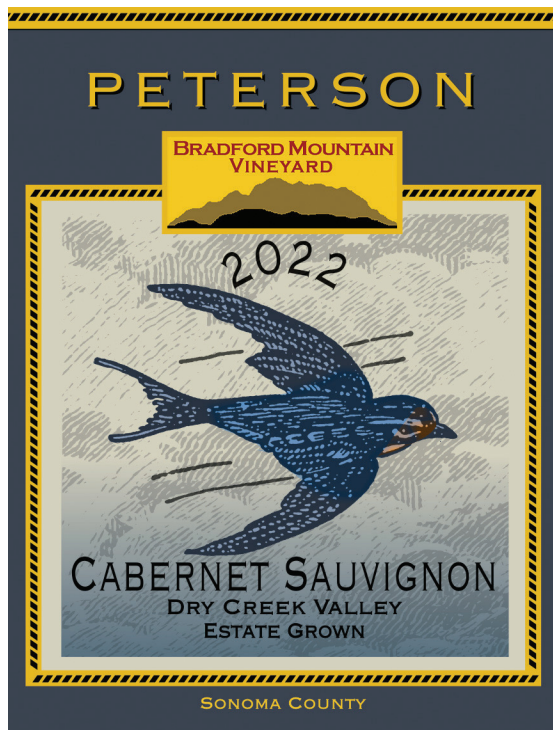


PETERSON



2022 CABERNET SAUVIGNON Bradford Mountain Estate Vineyard Dry Creek Valley, Sonoma County



Jamie Peterson's Vintaged Views & Vineyard Notes

This is our most terroir-driven wine: a Peterson wine that shouts out its origin with every sip. Our Bradford Mountain vineyards produce wine grapes with a unique and very recognizable minerality. That expression or sense of place reaches its apex in the Bradford Mountain Estate Vineyard Cabernet Sauvignon.

The cuttings for this vineyard were brought when we moved from Mount Eden in the Santa Cruz Mountains in the 1980's. This selection, taken by Dr. Rixford in the 1880's from Chateau Margaux, was planted at his La Questa Vineyard near Woodside in the Santa Cruz Mountains, from where it was propagated in new plantings elsewhere. It's history and pedigree have shown to be second to none.

The intensity of the Cabernet Sauvignon is complemented with exotic spice from Cabernet Franc, and plush fruit qualities from Merlot to create a wine that offers layer upon layer of flavors and aromas. Though big and bold, this is still a wine with balance and finesse. It is not one of those over-oaked and over-extracted creations that are currently the rage with some wine critics yet have no place on the table, nor the potential for successful bottle aging. This is a wine that will definitely benefit from both bottle age and/or decanting to allow the wine to open and reveal all of its depth and complexity.

Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<u>Varietal Breakdown</u>	<u>Harvest Dates</u>
83% Cabernet Sauvignon	Sept. 9 & 16
11% Merlot	Sept. 3
6% Cabernet Franc	Sept. 3

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 14.5%

pH: 3.37

TA: 0.67g/100ml

Barrel Aging: 31 months

Cooperage: 50% new French oak barrels
50% older, neutral oak barrels

Bottling Date: May 1, 2025 (unfined & unfiltered)

Closure Type: Natural cork - Amorim NDTech - individually scanned and TCA free

Production: 375 cases | 750ml bottles

Release Date: November 2025

Tasting Notes

The scent of a forest after a soothing rain gives the nose a cedary spiciness that weaves into intense blackberry and dark currant aromatics. An inviting entry offers bright acidity, buoying the focused core of black cherry, boysenberry and huckleberry laced with traces of minerality and oak notes. The wine's integrated structure gently encompasses the palate, adding depth, complexity and a note of elegance.

Enjoy this Cab with an herb-encrusted rack of lamb served on a bed of couscous infused with wild mushrooms, or a juicy tri tip with compounded blue cheese butter melting on top.