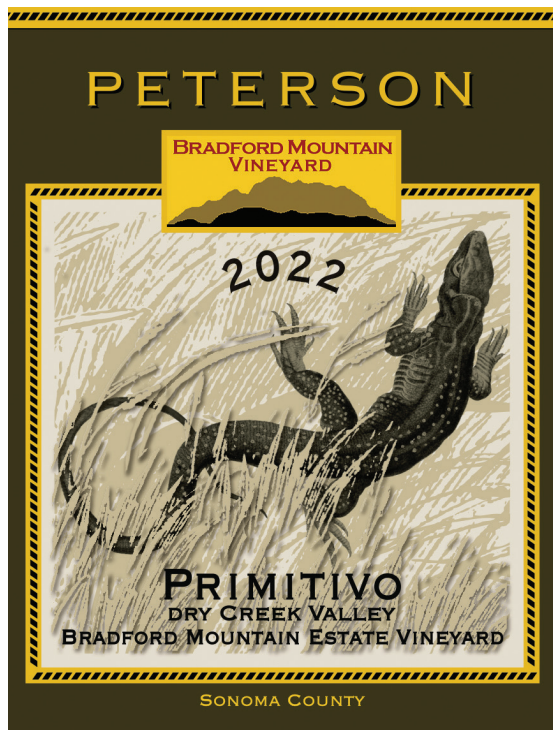


PETERSON



2022 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 2022 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 6
Vineyard: Bradford Mountain Estate Vineyard
Appellation: Dry Creek Valley, Sonoma County
Alcohol: 14.5%
pH: 3.38
TA: 0.69g/100ml
Barrel Aging: 31 months
Cooperage: 50% new French oak barrels,
50% 4-year-old Hungarian oak barrels
Bottling Date: May 1, 2025 (unfined and unfiltered)
Production: 50 cases | 750ml
Closure Type: Natural cork - Amorim ND Tech -
individually scanned and TCA free
Release Date: April 2026

Tasting Notes

Aromas of dark ripe berries dusted with subtle black pepper and hints of an alluring earthiness fill the nose. With the first sip, the palate is greeted with luscious fruit and lovely mouthwatering acidity. Black raspberry, blackberry and traces of huckleberry and cherry caress the mouth, while black pepper appears almost at the finish, contributing a playfulness in the wine. The delicious flavors are gently surrounded by integrated tannins and oak, which support and enhance, without interfering with the wine's beauty.

A pleasure to sip solo, this wine is hearty enough to be an excellent pairing companion to wine-braised short ribs, or slow-cooked, fall-off-the-bone lamb shanks served over creamy polenta.