

PETERSON



2023 QUINTA DA MONTANHA
Cabernet Sauvignon
Port-Style Dessert Wine
Bradford Mountain Estate Vineyard
Dry Creek Valley, Sonoma County

Jamie Peterson's Vintaged Views

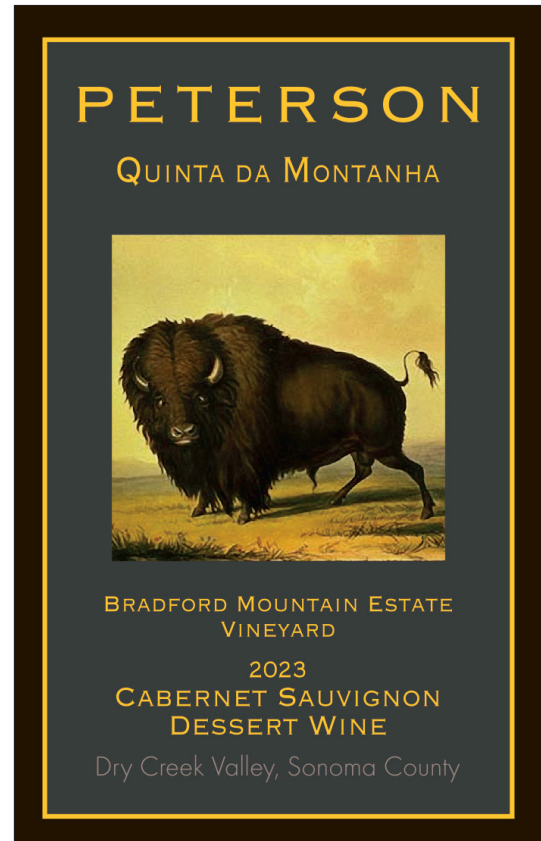
The 2023 vintage gave us a bountiful crop; enough to give us the flexibility to really play and explore new possibilities.

Quinta Da Montanha means “Estate of the Mountains,” and this port-style dessert wine reflects the power of mountain-grown fruit. A robust alternative to after-dinner drinks, this wine has moderate-to-low residual sugar, a potent dosage of alcohol and plenty of flavors to capture your interest—sip after sip.

Modeled somewhere between a ruby and a tawny-style port, we hope you have as much fun drinking this wine as we did making it.

Technical Data

Composition: 100% Cabernet Sauvignon
Vineyard: Bradford Mountain Estate Vineyard
Appellation: Dry Creek Valley, Sonoma County
Harvest Date: November 9, 2023
Alcohol: 16.8%
R.S. 6.5%
pH: 3.38
TA: 0.65g/100mL
Barrel Aging: 21 months
Cooperage: 17% new French oak barrels
17% new Spanish oak barrels
66% neutral oak barrels
Fortification: Cabernet Sauvignon grape wine spirits
Bottling Date: August 20, 2025
Closure Type: Amorim Qork - natural agglomerated cork
Production: 190 cases | 375ml; 45 cases | 750ml
Release Date: December 2025



Tasting Notes

Heady aromatics of Dutch cocoa and a dark berry mix woven with hints of spice invite the first sip, which hooks you. The opulent, velvety entry and mouthfeel reveal a bright fusion of blackberry, blueberry and cherry laced with layers of creamy dark chocolate. A touch of oak, spice and caramel appears as the rich berry and cherry flavors linger in the finish. The bright flavors balance the sweetness, making this wine easy to sip and a tad dangerous.

Nice to enjoy on its own, this seductive beauty will also enhance a chocolate berry trifle drizzled with warmed caramel sauce, or a three-layer chocolate ganache cake.