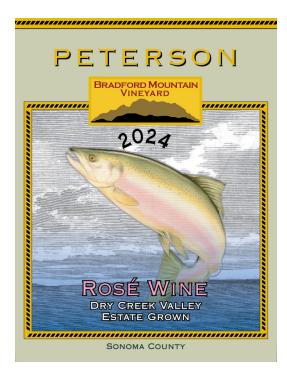
PETERSON



2024 Rosé Wine

Bradford Mountain Estate Vineyard Dry Creek Valley, Sonoma County



Technical Data

Composition:

Varietal BreakdownHarvest Dates62% ZinfandelSept. 2428% GrenacheOct. 410% MourvèdreOct. 4

Vineyard: Bradford Mountain Estate Vineyard
Appellation: Dry Creek Valley, Sonoma County

Harvest Date: September 8, 2021

Alcohol: 13.7% pH: 3.35

TA: 0.62g/100ml

Aging: Six months in 60% older, neutral

oak & Acacia wood barrels;

40% stainless steel

Bottling Date: April 1, 2025

Closure Type: Screwcap - Ramondin - saranex liner

Production: 150 cases | 750ml bottles;

25 cases | 3L bag-in-box; 20 - 20L kegs

Release Date: April 2025

Jamie Peterson's Vintaged Views

In 2024, I was excited to have the opportunity to make our "Big Pink" Rosé blend by bringing together hand-selected fruit from a few blocks in our Bradford Mountain Estate Vineyard. These selected blocks included small plantings of field-blended Zinfandel, Grenache, and Mourvèdre.

In September and early October we walked the vineyard, picking small amounts of clusters from certain varieties. The grapes that remained would further develop and intensify before we harvested them for our estate red wines. Each lot we picked was kept separate and soaked on skins for just a few hours before the juice was pressed off. With only this limited amount of skin contact, the Rosé developed its gorgeous color.

With the intense minerality and lean, racy acidity inherent in the resulting juice. I decided to employ full barrel fermentation and time on the lees, to enhance the flavors and develop a richer, fuller mouthfeel. With stirring the lees and tasting every few weeks, I very carefully chose the right time to bottle.

I think this wine showcases a truly unique interpretation of Rosé. The mountain *terroir* brings such vibrancy to all the estate wines we produce, but it especially comes through in this small bottling.

Tasting Notes

An inviting light salmon hue leads into tempting aromatics of fresh melon, passionfruit, pineberry and lime zest. From the first sip, vibrant, refreshing flavors fill the palate with a luscious blend of juicy red berries, ripe honeydew and Persian lime. The lively flavors stay through to the finish, where a touch of mouthwatering salinity appears, adding to this delicious Rosé's appeal.

The ideal wine to open when enjoying an ahi poke bowl, or Thai grilled chicken with green papaya salad and sticky rice on the side.