

PETERSON



2019 MERLOT Bradford Mountain Estate Vineyard Dry Creek Valley, Sonoma County



Jamie Peterson's Vintaged View & Vineyard Notes

When we first planted Merlot in our Bradford Mountain Estate Vineyard in the 1980s, it was mostly used as a blending component for our Estate Cabernet Sauvignon and Estate Cabernet Franc. In the mid and late 90s, my father bottled small amounts of Merlot to showcase the delicious depth of flavors capable from this varietal. These wines have held up well for over 20 years.

After a 10-year hiatus of not bottling a varietal Merlot, the quality of the grapes in 2012 convinced us to give this noble variety another round in the spotlight. In years when the grapes from our mountain vineyard are of exceptional depth, we will continue to produce a Merlot to satisfy its fervent fans.

Combining all the soft, plush quality that Merlot is known for with the structure from grapes grown at our mountain vineyard site makes for a wine I am truly proud of and never shy to share at any gathering.

Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<i>Varietal Breakdown</i>	<i>Harvest Dates</i>
75% Merlot	Sept. 20
13% Malbec	Oct. 15
12% Petit Verdot	Oct. 2

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	14.3%
pH:	3.36
TA:	0.66g/100ml
Barrel Aging:	25 months
Cooperage:	25% new French oak barrels 75% 3-year-old French oak barrels
Bottling Date:	Dec. 1, 2021 (unfined & unfiltered)
Production:	99 cases 750ml bottles
Closure Type:	Natural cork - Amorim NDTech - individually scanned and TCA free
Release Date:	May 2023

Tasting Notes

The nose reveals ripe dark fruit layered with aromatic cedar spice notes, creating a tempting introduction into this complex and full-bodied Merlot. A soft entry gently exposes the firm structure as the wine crosses the palate. Savor flavors of ripe boysenberry, black currant and lingering luscious dark cherry that expand into the long finish. Traces of forest floor weave through the rich, dark fruit essence. As the wine opens, a hint of creamy mocha oak appears, adding depth. A lovely balance between the tannin, oak and delicious fruit enhances the wine's appeal and ageability.

This hearty Merlot would be a great companion for a meal of grilled wild game. It will also enrich a ribeye steak dinner served with sautéed mushrooms and twice baked potatoes.