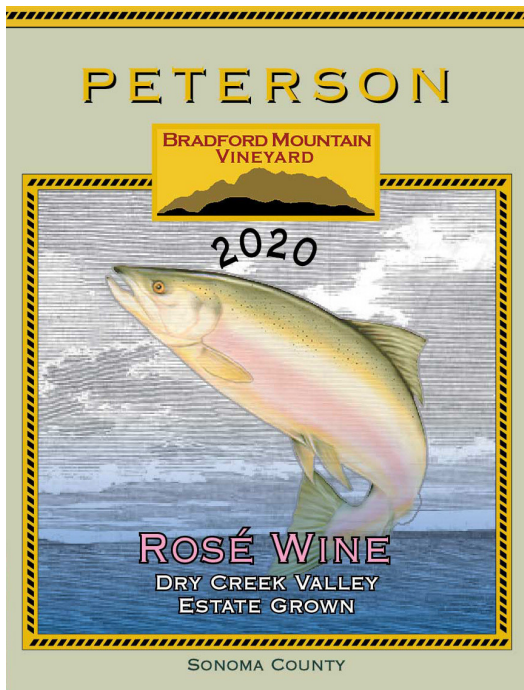


# PETERSON



## 2020 ROSÉ WINE

Bradford Mountain Estate Vineyard  
Dry Creek Valley, Sonoma County



### Technical Data

<b>Composition:</b>	50% Zinfandel 25% Grenache 15% Mourvèdre 10% Petite Sirah
<b>Vineyard:</b>	Bradford Mountain Estate Vineyard
<b>Appellation:</b>	Dry Creek Valley, Sonoma County
<b>Harvest Date:</b>	September 16, 2020
<b>Alcohol:</b>	12.2%
<b>pH:</b>	3.33
<b>TA:</b>	0.63g/100ml
<b>Aging:</b>	Four months in 60% 4-8-year-old French oak barrels & 40% 3-year-old French Acacia wood barrels; 1 months in stainless steel
<b>Bottling Date:</b>	March 11, 2021
<b>Closure Type:</b>	Screwcap - Ramondin - saranex liner
<b>Production:</b>	65 cases   750ml bottles; 45 cases   3L bag-in-box
<b>Release Date:</b>	June 2021

### Jamie Peterson's Vintaged Views

In 2020, 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, Mourvèdre, and Petite Sirah.

Towards the middle of September 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

The gorgeous pale salmon color and tempting aromas of crushed fresh red berries with hints of melon and of pomelo hook you with the first sip. A creamy fruit-driven entry is quickly balanced as refreshing, playful acidity and citrus notes appear mid-palate and remain into the long finish. Buoyant flavors offer strawberry creamsicle, honeydew melon, bright raspberry and a touch of tangerine and white floral. This ideal warm-weather sipper also transitions well as the seasons change.

Enjoy it with seared scallops over a tangerine and arugula salad, or grilled raspberry-glazed chicken.

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