



2010 GCM
BRADFORD MOUNTAIN VINEYARD
DRY CREEK VALLEY

Jamie's (Peterson) Vintaged View & Vineyard Notes

When we replanted the Bradford Mountain Vineyard in 2007, we were inspired to try some new things. After multiple trips to the Rhone Valley of Southern France, the inspiration to plant Grenache was solidified. Without experience growing the varietal in our mountain vineyard, or making much in the winery, we weren't sure what expression the resulting wines would put forward.

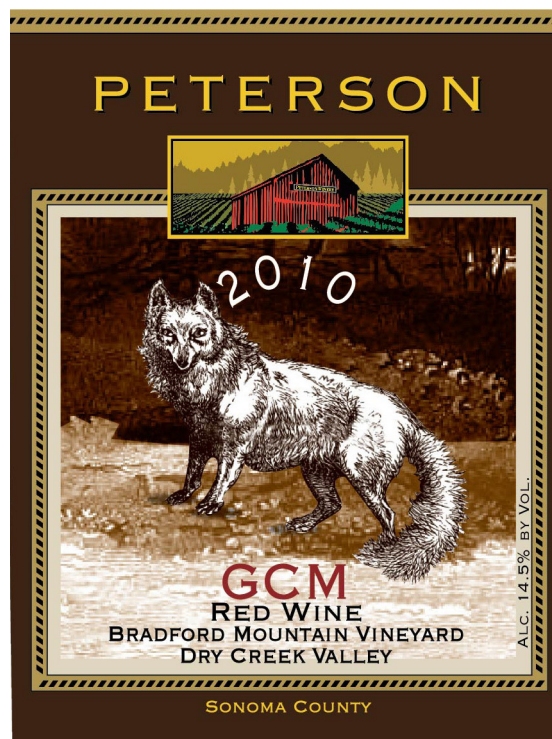
The first real harvest of the Grenache from the mountain in 2010 produced a high quality wine with all the classic characteristics of great Grenache—soft, luscious fruit, pepper and licorice spice, and some of the garrigue flavors. We did feel the wine would benefit from blending, but rather than dominate it with heavy Syrah, we sought to enhance the elegance and subtle power that is the hallmark of the wine.

After many blending trials, we found the combination of Grenache, Carignane and Mourvèdre to best create the wine we were aiming to achieve, and our GCM was born. It's a wine that is delicious and full of lively, ripe fruit for near term enjoyment, but with enough balance and character to age for a decade or more.

Tasting Notes

Captivating aromas of spicy plum mingle with mixed berries and dried strawberry. Balanced and fruit forward, the palate offers layers to intrigue and delight. A spicy red fruit core bursts on the palate and remains long after the wine has gone. Plum, strawberry, black raspberry and pomegranate fuse with a touch of blueberry, dark chocolate and black pepper as they appear mid-palate and linger into the finish. An echo of toasty oak emerges from the background, adding structure and depth to the wine.

This elegant, lush blend can be enjoyed with rack of lamb encrusted with herbs and garlic, or try it with a mixed berry galette dusted with fresh cinnamon.



Technical Data

Composition:	100% Bradford Mountain Estate Vineyard	
<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>	
60% Grenache		October 4
30% Carignane		October 8
10% Mourvèdre		October 8
Appellation:	Dry Creek Valley, Sonoma County	
Alcohol:	14.5%	
pH:	3.75	
TA:	0.60g/100ml	
Barrel Aging:	21 months	
Type of Oak:	40% new French oak barrels, 60% 3-5 year-old neutral French oak barrels	
Bottled:	June 29, 2012 (unfined & unfiltered)	
Production:	115 cases (750 ml), 7 cases (1.5L)	
Release Date:	February 2013	