



Fred's (Peterson) Vintaged View & Vineyard Notes

The "Gravity Flow Block" Syrah is the realization of a dream of mine to produce a Syrah grown on the most exposed, well-drained location on our Bradford Mountain vineyard. This rocky hillock directly behind my house on Bradford Mountain got its name from the fact that at the top sits our 10,000 gallon water tank that serves our house and garden via gravity flow. Though I had cleared the brush off the hill in the early 1990's, it remained unplanted through the remainder of the decade as I put my efforts into our new winery.

In March 2001, I planted the vineyard to 90% Syrah (five clones), 8% Viognier and 2% Petite Sirah with the vines planted 3 feet apart in the row and 6 feet between rows. Though the rocky ground made digging the planting holes a pain, we dug extra large holes mixing the rocky parent soil with substantial quantities of compost to give the vines a jump-start. We trained the vines up their training stakes that year and in 2002 harvested a small crop that we blended into our Mendocino Carignane.

Our "Gravity Flow Block" Syrah is a big, flavorful wine, displaying the classic "iron fist in a velvet glove" qualities that are very representative of both the vintage and the vineyard on Bradford Mountain.

By co-fermenting the Syrah and Viognier (a nod to the methods of the Northern Rhone Valley in France), the union of aromas and flavors begins at the wine's birth. The Viognier contributes significant yet subtle influences with its delicate floral and fruit components. The resulting wine is head spinning with seductive aromas, big chewy, juicy flavors and lots of fruit. And, at the core of this wine you'll discover that amazing mineral essence, the trademark of Bradford Mountain *terroir*.

Tasting Notes

This *terroir*-driven Syrah showcases our Bradford Mountain Estate Vineyard and the grapes from the 2009 vintage. The mountain *terroir* is revealed in the rich earthy aromas and the mineral essence that weaves through the palate. The medium body and restrained yet elegant mouthfeel reflects the '09 vintage.

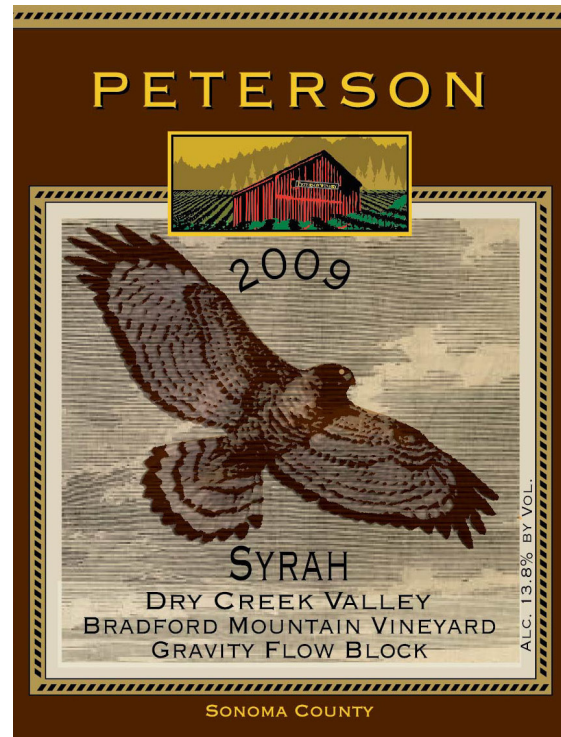
A classic Syrah, this refined beauty offers juicy blue and black fruit mingled with toasty oak and a touch of eucalyptus and leather. Dark chocolate and mocha along with intense blackberry and cherry finish the wine. Integrated oak, firm acidity and softening tannins lend balance and structure.

Pair it with grilled wild duck or stuffed pork chops served with a black cherry and Syrah reduction.

2009 SYRAH

GRAVITY FLOW BLOCK

BRADFORD MOUNTAIN VINEYARD, DRY CREEK VALLEY



Technical Data

Composition:	92% Syrah, 7% Viognier & 1% Petite Sirah
Appellation:	Dry Creek Valley, Sonoma County
Vineyard:	Gravity Flow Block, Bradford Mountain Estate Vineyard
Harvest Date:	September 15, 2009
Alcohol:	13.8%
pH:	3.58
TA:	0.65g/100ml
Barrel Aging:	21 months
Cooperage:	100% French oak barrels; 50% new, 30% 2-year-old & 20% 4-year-old
Bottling Date:	July 1, 2011 (unfined & unfiltered)
Production:	240 cases - 750ml bottles 10 cases - 1.5L Magnums
Release Date:	April 2013

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