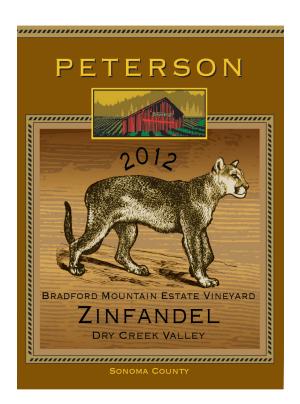


2012 ZINFANDEL Bradford Mountain Estate Vineyard Dry Creek Valley



Technical Data

Composition: 100% <u>Varietal Breakdown</u> 81% Zinfandel 13% Petite Sirah 6% Grenache	Bradford Mountain Estate Vineyard <u>Harvest Dates</u> 9/29 & 10/17 10/17 10/17
Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	13.9%
pH:	3.47
TA:	0.72g/100ml
Barrel Aging:	21 months
Cooperage:	25% new Hungarian oak barrels, 15% new French oak barrels, 60% 3-8 year-old neutral barrels
Bottling Date:	June 12, 2014 (unfined and unfiltered)
Production:	400 cases - 750ml
Release Date:	April 2015

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Fred's (Peterson) Vintaged View

We have a history with mountain wines and mountain vineyards going back to 1979, when I first laid eyes on Mount Eden Vineyards in the Santa Cruz Mountains and fell in love with the intensity of mountain fruit. I carried that devotion for mountain wines with me when I moved up to Dry Creek Valley in 1983 to develop a vineyard and build my house on Bradford Mountain.

This wine encapsulates all of the best qualities found in mountain grown Zinfandels from the Dry Creek Valley appellation. Poorer soils and colder nights harness and preserve more of the bright acidity and freshness in the grapes. More sunlight hours at the higher elevation means darker, richer fruit. Unlike benchland Zins, mountain Zins have a peppery quality and more black fruit character (think wild blackberry).

The 2012 Zinfandel brings together a couple of sections of our newer plantings of the variety—a southeast facing field-blend block with small percentages of Carignane, Mourvèdre and Verdehlo (less than 1% each) and the south facing block. By blending percentages of the different blocks, we can create a wine that is complex, delicious and we feel truly expresses this Zin's mountain *terroir*.

Tasting Notes

Complex and layered captures the essence of the aromatics and flavors in this mountain-grown Zin. The subtle nose is woven with traces of smoky oak, richly ripened blackberry, minerality, pepper and earth. The lush and slightly spicy entry quickly fills the palate with concentrated, bright fruit—juicy blackberry, boysenberry and black cherry. The silken texture shares shades of oak, black pepper, sassafras and a mineral essence as the flavors linger.

Reflective of the 2012 vintage, this delicious and slightly robust Zin will pair beautifully with grilled pork chops served with caramelized onion compote, a juicy lamb burger with crumbled blue cheese or sausage-stuffed grilled portabellas.