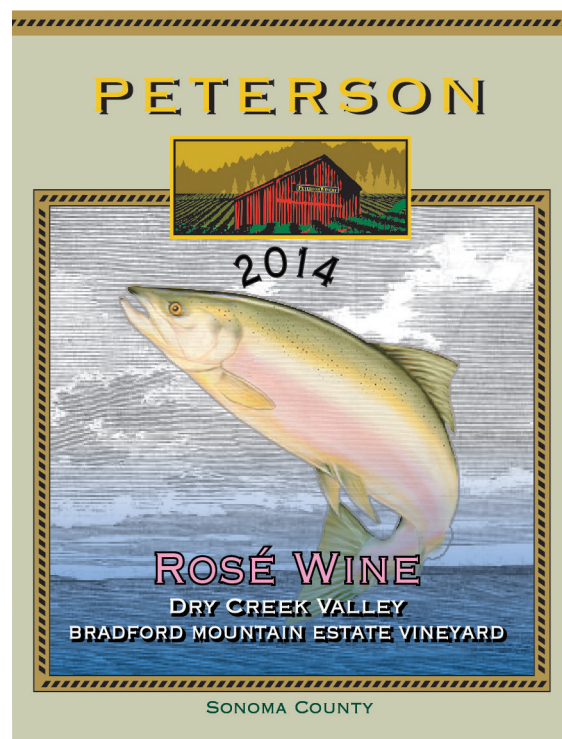




2014
ROSÉ WINE
BRADFORD MOUNTAIN ESTATE VINEYARD
DRY CREEK VALLEY

Jamie Peterson's Vintaged View

In 2014, our Mourvèdre vines struggled with the dry growing conditions, and by mid September, it was obvious they were done growing for the year. While the grapes were tasty and fully colored, they were at a sugar level too lean for a full-bodied red. It was, however, the perfect ripeness level for a refreshing dry Rosé. We built on this core with a selection from the Grenache block, and a few days later, a little Zinfandel from an adjacent block. Co-fermenting these three varietals together created a seamless and integrated rosé. It also let the complexity and minerality of our estate vineyard fruit shines through the low alcohol and subtle yet juicy flavors.



Tasting Notes

If color had a fragrance, then the delightful coral hue of this rosé would smell just like its fresh-picked cherry and red berries aromas. The creamy round entry reveals more delicious fruit—wild strawberry, Queen Anne cherry, raspberry and traces of tropical fruit. A subtle spiciness and essence of wet stone add a twist of complexity to the blend.

Refreshing acidity and soft tannins allow the wine to go beyond the typical rosé pairings. Try it with pork tenderloin wrapped with sage and prosciutto, quinoa tabbouleh or ahi poke salad.

Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<i>Varietal Breakdown</i>	<i>Harvest Dates</i>
68% Mourvèdre	Sept. 19
20% Grenache	Sept. 19
12% Zinfandel	Sept. 23

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 11.7%

pH: 3.2

TA: 0.68g/100ml

Aging: 100% stainless steel fermented & aged

Bottling Date: March 18, 2015

Production: 150 cases - 750ml bottles

15 cases - 3L bag-in-box

Release Date: April 2015