



2012 GSM
BRADFORD MOUNTAIN ESTATE VINEYARD
DRY CREEK VALLEY

Jamie's (Peterson) Vintaged View & Vineyard Notes

When we replanted the Bradford Mountain Estate Vineyard in 2007, we were inspired to try different grape varieties. 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. Now we know.

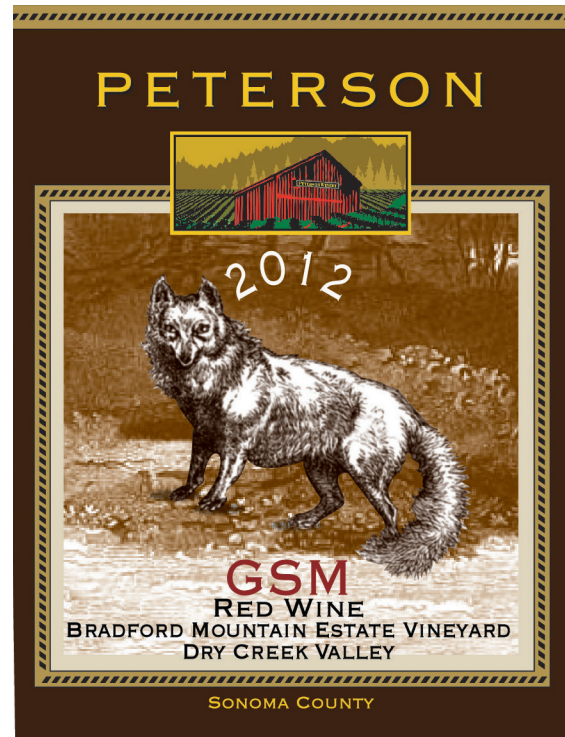
The Grenache from the mountain produces a high quality wine with all the classic characteristics of great Grenache—soft, luscious fruit, pepper and licorice spice, and some of the garrigue flavors, with the essence of minerality from the site coming through.

Building on this base, we strived to create a blend with depth and complexity, while not overwhelming the nuances of the core. After not producing a GSM in 2011 due to the weather's affect on the grapes, the 2012 is a fantastic follow up to the inaugural 2010 vintage. Along with the Grenache, the wine has classic components of Syrah and Mourvèdre—and a dash of Carignane—balancing the wine beautifully and giving it potential to age for at least 5-7 years.

Tasting Notes

Inviting, bright aromatics greet you with layers of fresh mixed berries, understated oak and an alluring mix of baking spices. The entry reveals full, rich flavors bursting with character. A juicy mix of blackberry, huckleberry, blueberry, Rainer cherry and pomegranate (to name a few) fills the palate. Dried strawberry and a subtle array of spices appear mid-palate, joining the bright berry mix as they merge and broaden across the long and lively finish.

Delicious and so easy to sip, this classic Rhone blend pairs perfectly with dry-rubbed pork tenderloin, smoked chicken and mushroom risotto, or bacon-wrapped goat cheese stuffed figs.



Technical Data

Composition:	100% Bradford Mountain Estate Vineyard
<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
50% Grenache	October 17
25% Syrah	September 13
20% Mourvèdre	October 17
5% Carignane	October 27
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	13.4%
pH:	3.62
TA:	0.63g/100ml
Barrel Aging:	20 months
Type of Oak:	45% new French oak barrels, 65% 3-5 year-old neutral French oak barrels
Bottled:	May 29, 2014 (unfined & unfiltered)
Production:	250 cases (750 ml)
Release Date:	November 2014