

### 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. 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.

### Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
60% Grenache	October 9
20% Syrah	September 12
15% Mourvèdre	October 16
5% Carignane	October 9

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 14.8%

pH: 3.52

TA: 0.65g/100ml

Barrel Aging: 21 months

Type of Oak: 40% new French oak barrels,  
60% 3-5 year-old neutral French oak barrels

Bottled: June 9, 2015 (unfined & unfiltered)

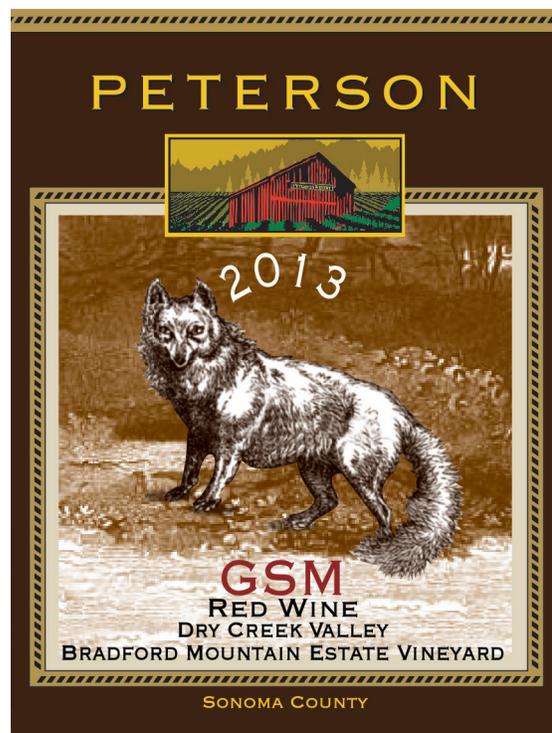
Production: 250 cases (750 ml)  
10 cases 1.5L Magnums

Release Date: June 2016

### 2013 GSM

BRADFORD MOUNTAIN ESTATE VINEYARD

DRY CREEK VALLEY



### Tasting Notes

Inviting aromatics of spice box and ripe cherry with traces of minerality and earth provide a luscious, layered nose. The spice-driven entry flows into a core of sweet cherry and savory herbs. Plum, currant, wild blackberry and dried strawberry join in, along with hints of mint, cedar and a rich mineral essence. This plush, fruit-forward blend offers a complexity of flavors amid the perfect balance of structure and acidity.

Pair with dry-rubbed, grilled chicken, sausages served with a quinoa and lentil pilaf, or your favorite meat loaf.