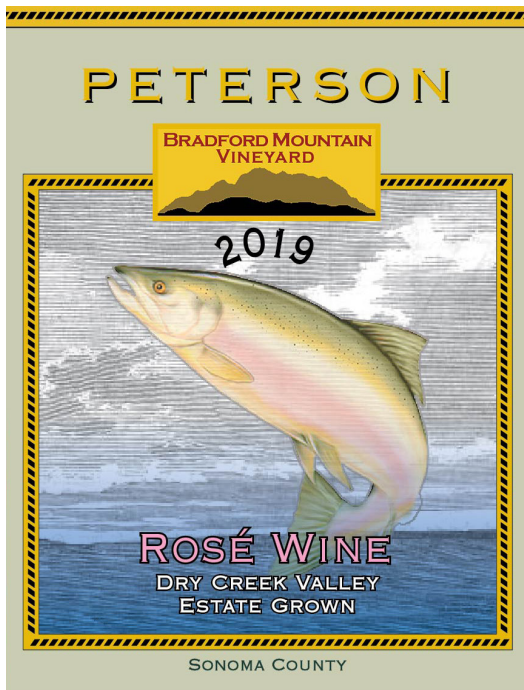


# PETERSON



## 2019 ROSÉ WINE

Bradford Mountain Estate Vineyard  
Dry Creek Valley, Sonoma County



### Technical Data

<b>Composition:</b>	50% Zinfandel 25% Grenache 25% Petite Sirah
<b>Vineyard:</b>	Bradford Mountain Estate Vineyard
<b>Appellation:</b>	Dry Creek Valley, Sonoma County
<b>Harvest Date:</b>	September 26, 2019
<b>Alcohol:</b>	13.3%
<b>pH:</b>	3.33
<b>TA:</b>	0.72g/100ml
<b>Aging:</b>	Six months in 60% 4-8-year-old French oak barrels & 40% 3-year-old French Acacia wood barrels; 2 months in stainless steel
<b>Bottling Date:</b>	May 5, 2020
<b>Closure Type:</b>	Screwcap - Ramondin - saranex liner
<b>Production:</b>	92 cases   750ml bottles
<b>Release Date:</b>	June 2020

### Jamie Peterson's Vintaged Views

I was excited in 2019 to have the opportunity to make our "Big Pink" Rosé blend by bringing together hand-selected fruit from a few blocks within our Bradford Mountain Estate Vineyard. These selected blocks included small plantings of field-blended Zinfandel, Grenache, and Petite Sirah.

Towards the middle of September, we walked the vineyard, picking small amounts of clusters from certain varieties. The grapes that remained would further develop and intensify before we harvested them for our estate red wines. Each lot we picked was kept separate and soaked on skins for just a few hours before the juice was pressed off. With only this limited amount of skin contact, the Rosé developed its gorgeous color.

With the intense minerality and lean, racy acidity inherent in the resulting juice. I decided to employ full barrel fermentation and time on the lees, to enhance the flavors and develop a richer, fuller mouthfeel. With stirring the lees and tasting every few weeks, I very carefully chose the right time to bottle.

I think this wine showcases a truly unique interpretation of Rosé. The mountain *terroir* brings such vibrancy to all the estate wines we produce, but it especially comes through in this small bottling.

### Tasting Notes

The pale salmon hue complements inviting, delicate aromas of cherry, white peach and floral notes. A rich, smooth mouthfeel introduces the delicious flavors of Rainier cherry, raspberry and honeydew melon that are bathed in bright acidity. Refreshing from the initial sip to the lingering finish, this is the perfect warm-weather quaffer that works equally well to enjoy after work or while watching an autumn sunset.

A pairing of salmon poke or smoked chicken Carbonara brings out the best in the wine and the food—a delectable and enchanting match.