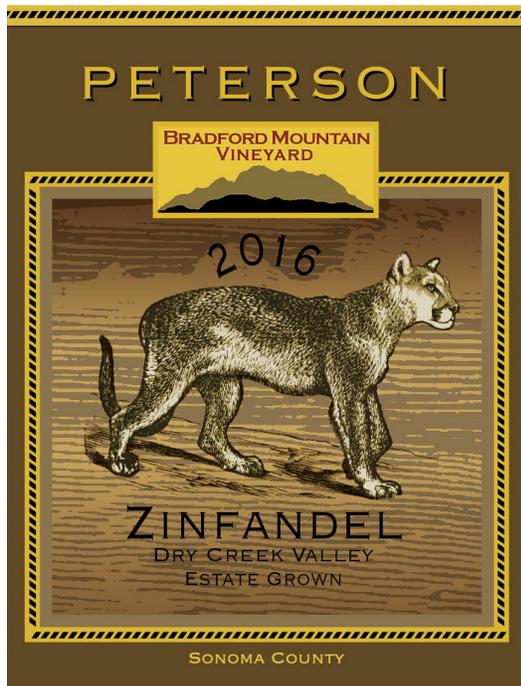


PETERSON



2016 ZINFANDEL Bradford Mountain Estate Vineyard Dry Creek Valley



Technical Data

Composition:

<i>Varietal Breakdown</i>	<i>Harvest Dates</i>
84% Zinfandel	9/30
8% Petite Sirah	9/30
8% Carignane	9/30

Vineyard:	100% Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	15.0%
pH:	3.41
TA:	0.72g/100ml
Barrel Aging:	25 months
Cooperage:	20% new French oak barrels, 20% new Hungarian oak barrels, 60% 4-8 year-old neutral oak barrels
Bottling Date:	Dec. 5, 2018 (unfined and unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned & TCA free
Production:	245 cases 750ml; 16 cases 1.5L magnums
Release Date:	September 2021

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 2016 Zinfandel from our Estate Vineyard was such a balanced and delightfully complete wine, the addition of just 8% Petite Sirah and 8% Carignane from the same vineyard was all that was needed to round out the structure and flavors.

Tasting Notes

Tempting aromatics envelop the nose with fresh-picked ripe dark berries and traces of spicy black pepper and a rich mineral essence. The bright entry showcases a core of ripe dark berries—blackberry, boysenberry, and black raspberry—lightly sprinkled with white and black pepper. Dried strawberry, wild plum and hints of coffee and cola appear in the finish as spicy notes linger. The wine's mountain-grown influences and oak aging add depth while staying in the background, giving the elegant, rich dark flavors center stage.

This classic mountain Zinfandel is a carnivore's delight. Enjoy a pairing of bacon-wrapped pork chops served with roasted fingerling potatoes, or hickory grilled bison tenderloin.