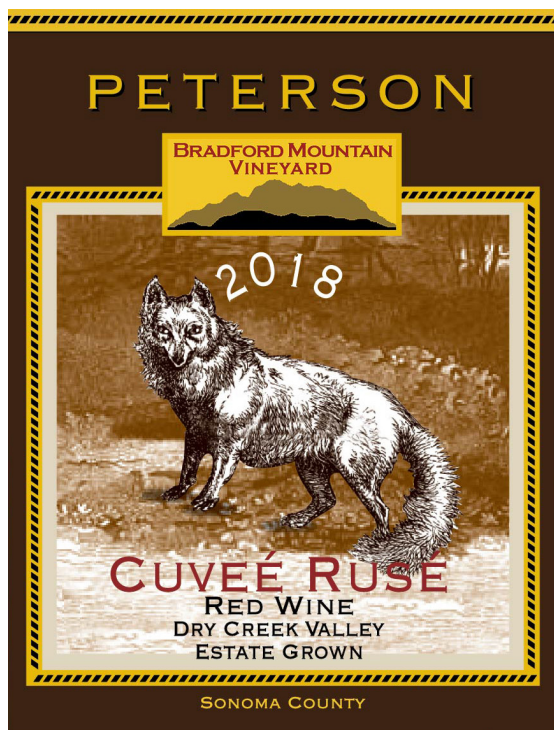


PETERSON



2018 CUVÉE RUSÉ Bradford Mountain Estate Vineyard Dry Creek Valley, Sonoma County



Technical Data

Composition:

<u>Varietal Breakdown</u>	<u>Harvest Dates</u>
50% Grenache	Oct. 12
25% Mourvèdre	Oct. 12
13% Syrah	Sept. 15
12% Carignane	Oct. 12

Vineyard:	Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	14.0%
pH:	3.35
TA:	0.67g/100ml
Barrel Aging:	25 months
Cooperage:	20% new French oak barrels, 80% 4-8 year-old neutral oak barrels
Bottling Date:	Nov. 19, 2020 (unfined and unfiltered)
Closure Type:	Natural cork - Amorim ND Tech - individually scanned and TCA free
Production:	175 cases 750ml
Release Date:	June 2024

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. Each year we experiment and trial the different Rhône flavors from our mountain vineyard. Along with the Grenache, the wine has classic components of Mourvèdre, Syrah and Carignane, balancing the wine beautifully and giving it the potential to develop and improve through 2030.

Tasting Notes

Lovely subtle aromas of fresh cherry, dried strawberry and blackberry mingle with a touch of brown baking spices and gentle oak notes. The entry releases a flow of harmonious flavors woven with hints of white pepper and Christmas spices. A fusion of fruit encircles the palate with strawberry, black cherry and plum laced with undertones of blackberry, blood orange and leather. Traces of integrated oak and tannins appear near the finish as the flavors gradually dissipate.

This fruit-forward, easy-sipping wine pairs seamlessly with almost any meal. Try it with pulled pork ragu over fresh pappardelle, or Ethiopian spiced lamb stew served over couscous with a side of injera.