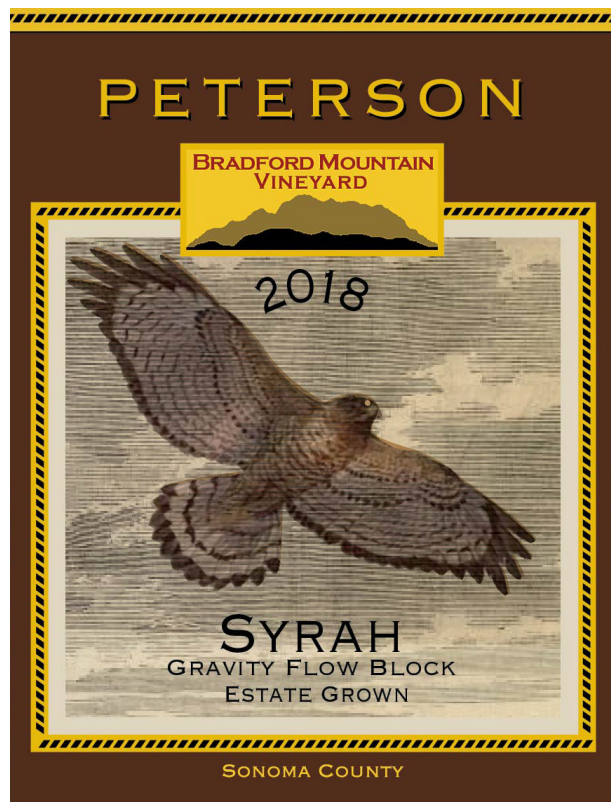


PETERSON



2018 SYRAH
Gravity Flow Block
Bradford Mountain Estate Vineyard
Dry Creek Valley



Fred's (Peterson) Vintaged View & Vineyard Notes

The “Gravity Flow Block” Syrah is the realization of a dream of mine to produce a Syrah grown on the most exposed, well-drained location on our Bradford Mountain vineyard. This rocky hillock directly behind my house on Bradford Mountain got its name from the fact that at the top sits our 10,000 gallon water tank that serves our house and garden via gravity flow. Though I had cleared the brush off the hill in the early 1990’s, it remained unplanted through the remainder of the decade as I put my efforts into our new winery.

In March 2000, I planted the vineyard to 90% Syrah (five clones), 8% Viognier and 2% Petite Sirah with the vines planted 3 feet apart in the row and 6 feet between rows. Though the rocky ground made digging the planting holes a pain, we dug extra large holes mixing the rocky parent soil with substantial quantities of compost to give the vines a jump-start. In 2003, we harvested and produced our first Syrah from this planting.

Our Gravity Flow Block Syrah is a big, flavorful wine, displaying the classic “iron fist in a velvet glove” qualities that are very representative of both the vintage and the vineyard on Bradford Mountain.

By co-fermenting the Syrah and Viognier (a nod to the methods of the Northern Rhone Valley in France), the union of aromas and flavors begins at the wine’s birth. The Viognier contributes significant yet subtle influences with its delicate floral and fruit components. The resulting wine is head spinning with seductive aromas, big chewy, juicy flavors and lots of fruit. And, at the core of this wine you’ll discover that amazing mineral essence, the trademark of Bradford Mountain *terroir*.

Technical Data

Composition:	93% Syrah & 7% Viognier
Vineyard:	Gravity Flow Block, Bradford Mountain Estate Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	September 15
Alcohol:	13.7%
pH:	3.62
TA:	0.65g/100ml
Fermentation:	Open top fermenters; 30% whole cluster; hand punch downs
Barrel Aging:	26 months
Cooperage:	100% French oak barrels; 60% new, 40% 4-year-old
Bottling Date:	November 19, 2020 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned and TCA free
Production:	125 cases 750ml
Release Date:	January 2025

Tasting Notes

The layered aromas indicate the complexity and structure of this restrained, elegant wine. The nose fills with traces of blackberry and cherry preserves, along with loamy earth, violet and white floral notes. The wine’s rich texture adds to its finesse, enhancing the depth of flavors. Allspice, cedar, leather and a flinty mineral essence weave through Chelan cherry, boysenberry plum and huckleberry that linger in the finish. Delicious now, this Syrah will continue to develop with additional bottle aging.

A great wine to pair with an authentic jambalaya loaded with sausages, chicken and shrimp, or a medium rare tri-tip with plenty of chimichurri on the side.