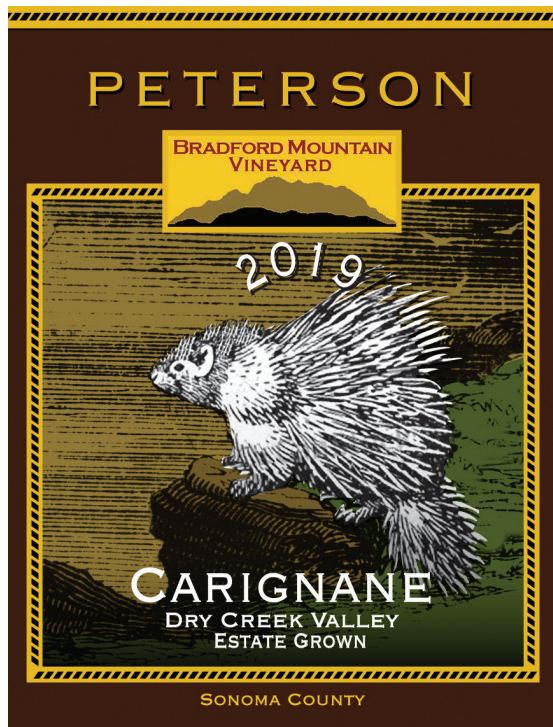


PETERSON



2019 CARIGNANE Bradford Mountain Estate Vineyard Dry Creek Valley



Jamie Peterson's Vintaged View & Vineyard Notes

Over the years, we have produced a number of different incarnations of the beloved but often neglected Carignane. My father, in the 1990's, bottled some from old blocks farmed by the Mengali family, and starting in 2000, the Zero Manipulation blend was born. More recently we have been buying Old Vine Carignane from the neighbors at Forchini, and made the decision to plant a small amount in our Estate Bradford Mountain Vineyard, to bottle in select years.

Planted in our mineral rich, nutrient deprived mountain soil, the expression this earthy, naturally high toned variety takes on is truly unique. This is the rare vintage where the Carignane stood alone well enough to bottle on its own. While delicious in the near term, this should develop, soften, and hold its fruit for up to a decade.

Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<i>Varietal Breakdown</i>	<i>Harvest Dates</i>
75% Carignane	Oct. 15
25% Mourvèdre	Oct. 8

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	15.1%
pH:	3.48
TA:	0.61 g/100ml
Barrel Aging:	25 months
Cooperage:	50% 2-year-old French oak barrels 50% older, neutral oak barrels
Bottling Date:	December 8, 2021 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned & TCA free
Production:	100 cases 750ml bottles
Release Date:	June 2024

Tasting Notes

This mountain-grown wine offers remarkable depth, starting with the rich aromatics of strawberry preserves and mixed dark ripe berries laced with hints of toasted oak. The hint of Christmas spices found in the nose plays a key role on the palate, weaving through a fusion of black cherry, dark red berries and ripe strawberry to create a dark core. The tannin-oak structure remains as the backdrop, while enhancing the complexity of the wine.

Try something different and savor this wine with an appetizer pairing of red wine and honey glazed chorizo, or wine-braised pork shoulder served with hot sourdough bread to soak up the delicious juices.