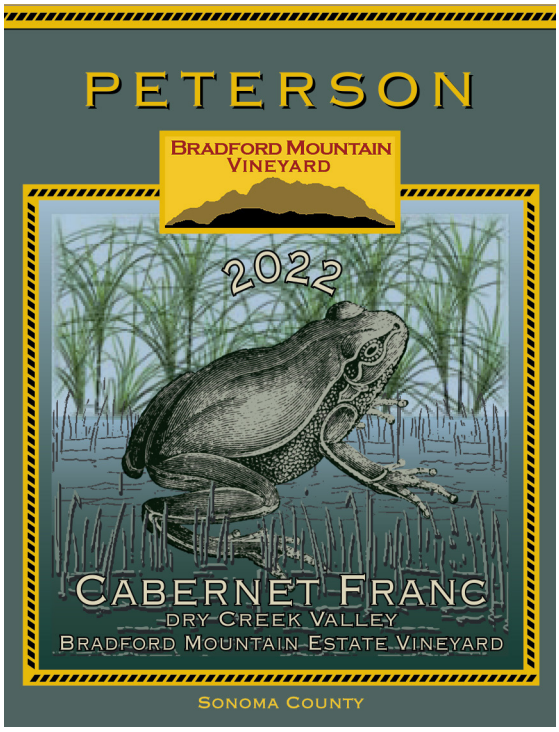
PETERSON

2022 Cabernet Franc

Bradford Mountain Estate Vineyard
Dry Creek Valley, Sonoma County



Jamie Peterson's Vintaged Views & Vineyard Notes

With this varietal Cabernet Franc, we have rounded out our lineup of all the Bordeaux-style wines. For many years this has been a component in our Agraria blend, and in our Cabernet Sauvignon, Merlot, Petit Verdot, or Il Granaio bottlings.

We've always loved the spice and perfume that Cabernet Franc grown on Bradford Mountain brings to a wine. While we sometimes would set aside a barrel to play with, we held back bottling any as a single varietal for many years. After a series of blending trials and experimenting, we came up with this blend that we felt highlighted the smooth and complex notes of the variety, and was honest in expressing the mountain terroir.

We produced four barrels of this wine for 2022, which is our largest bottling of the varietal to date, but still a very small and limited production wine. While mostly allocated for the Wine Club, we are sending some to select markets and distributors as well.

Note: With our bottling of this wine, we've decided to go "topless" and forego the antiquated capsule. In the future, all our cork bottles will be sans capsule.

Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

Varietal Breakdown	*Harvest Dates*
77% Cabernet Franc	Sept. 3
23% Merlot	Sept. 3

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	14.6%
pH:	3.35
TA:	0.67g/100ml
Barrel Aging:	31 months
Cooperage:	50% new French oak barrels 50% 2 year-old French oak barrels
Bottling Date:	May 22, 2025 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned & TCA free
Production:	97 cases | 750ml bottles
Release Date:	October 2026

Tasting Notes

The deeply expressive nose is rich and seductive, offering ripe black and red berries layered with enticing spice. On the palate, the wine is luscious and full-bodied, with a richly textured mouthfeel that carries deeply concentrated flavors of blackberry, boysenberry, huckleberry and a hint of strawberry. A subtle eucalyptus essence adds intrigue, while a hint of anise emerges mid-palate joining the rich berry flavors. Threaded throughout is a touch of minerality, along with nuanced oak that adds depth and structure. Robust and bold yet remarkably refined, this wine balances power with elegance, finishing long with lingering dark berry notes.

Enjoy this lovely beauty with grilled flat iron steak with chimichurri sauce, or a rack of pork with a rosemary-garlic-mustard coating and served with roasted baby red potatoes.

4791 Dry Creek Road Bldg 7, Healdsburg, CA 95448 • Jamie@PetersonWinery.com • 707·431·7568