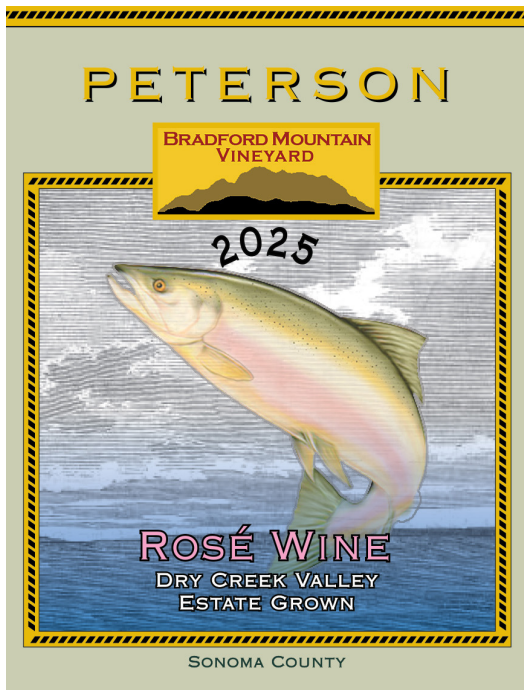


# PETERSON



## 2025 ROSÉ WINE

Bradford Mountain Estate Vineyard  
Dry Creek Valley, Sonoma County



### Technical Data

#### Composition:

| <u>Varietal Breakdown</u> | <u>Harvest Dates</u> |
|---------------------------|----------------------|
| 62% Zinfandel             | Sept. 30             |
| 30% Grenache              | Oct. 7               |
| 8% Petite Sirah           | Sept. 30             |

|                       |                                                                                    |
|-----------------------|------------------------------------------------------------------------------------|
| <b>Vineyard:</b>      | Bradford Mountain Estate Vineyard                                                  |
| <b>Appellation:</b>   | Dry Creek Valley, Sonoma County                                                    |
| <b>Alcohol:</b>       | 12.7%                                                                              |
| <b>pH:</b>            | 3.22                                                                               |
| <b>TA:</b>            | 0.63g/100ml                                                                        |
| <b>Aging:</b>         | Six months in 80% older, neutral oak & Acacia wood barrels;<br>20% stainless steel |
| <b>Bottling Date:</b> | March 4, 2026                                                                      |
| <b>Closure Type:</b>  | Screwcap - saranex liner                                                           |
| <b>Production:</b>    | 150 cases   750ml bottles;<br>50 cases   3L bag-in-box; 20 - 20L kegs              |
| <b>Release Date:</b>  | July 2026                                                                          |

### Jamie Peterson's Vintaged Views

In 2025, I was excited to have the opportunity to make our "Big Pink" Rosé blend by bringing together hand-selected fruit from a few blocks in our Bradford Mountain Estate Vineyard. These selected blocks included small plantings of field-blended Zinfandel, Grenache, and Petite Sirah.

In September and early October we walked the vineyard, picking small amounts of clusters from certain varieties. The grapes that remained would further develop and intensify before we harvested them for our estate red wines. Each lot we picked was kept separate and soaked on skins for just a few hours before the juice was pressed off. With only this limited amount of skin contact, the Rosé developed its gorgeous color.

With the intense minerality and lean, racy acidity inherent in the resulting juice. I decided to employ full barrel fermentation and time on the lees, to enhance the flavors and develop a richer, fuller mouthfeel. With stirring the lees and tasting every few weeks, I very carefully chose the right time to bottle.

I think this wine showcases a truly unique interpretation of Rosé. The mountain *terroir* brings such vibrancy to all the estate wines we produce, but it especially comes through in this small bottling.

### Tasting Notes

The alluring salmon pink hue is as tempting as the aromas — fresh sliced cherry and watermelon sprinkled with a mélange of citrus zest. With the first sip, bright mouthwatering acidity surrounds subtle yet delicious flavors of Rainer cherry, melon, lime and pink Pomelo. The wine finishes with a lovely lingering citrus essence. This wine is so refreshing and easy to sip, you'll want to stock up before it disappears.

The crisp flavors will pair perfectly with a plate of your favorite sashimi, nigari or sushi rolls, and it also complements lemon and rosemary stuffed roasted chicken, or ham and fresh pea risotto.