



Bedrock Wine Co. Fall Release July 2010

Dear Friends,

I am not sure I could be more excited about the wines being offered here - they are the best wines to emanate from Bedrock yet in my opinion. The Zinfandel's and white come from the superb 2009 vintage, while the Hudson Syrah "three ways," comes from the tough but rewarding 2008 harvest. 2009 was a mild year that allowed me to pick a bit later, allowed better flavor and color development, and yielded wines typically elegant, rich, and a bit lower in alcohol than normal. For those of you who enjoyed the 2009 whites and rosé from the previous release, you got a sneak-peak of the perfume, brightness, and richness offered in these wines. The 2008 Hudson Syrahs have spent 18 months in barrel and another five months in bottle - they are growling to let their character be known! I am also totally thrilled, like totally, to include the first release - a whopping 25 cases - of my 12 year-old brother Galen's first winemaking effort (done under the eye of myself and my pop). It is a real ballerina of a Zinfandel from our Bedrock Vineyard and we are lovin' it in the Peterson household.

Before going into descriptions of each of the wines I wanted to share some exciting news on the vineyard front as there have been a few amazing additions to the Bedrock family. All are old vineyards, some with more Zinfandel than others, and all come with phenomenal pedigree. The first of these is Papera Ranch, whose diverse (22 varieties!) Block 6 will come to us for the first time this harvest - for those of you familiar with the killer wines made by Carlisle, Williams-Selyem, and Novy from the vineyard you can imagine my excitement. The second is Von Weidlich Vineyard, a dry-farmed vineyard planted in the 1930's on the Sandy Goldridge loam 700 feet above the town of Occidental near the Sonoma Coast. It is one of the coolest sites I have seen, in terms of weather, and crops are measly. For those familiar with the Ridge Occidental bottlings in the 1970's, this is the same vineyard. In one of those strangely circular things that happen in life, I will also be receiving fruit planted in 1896 at Monte Rosso Vineyard, from the exact block that my father worked with at Ravenswood from 1993-2002. If the Bedrock efforts come close to the phenomenal wines I grew up tasting from the Ravenswood cellar I will be pleased. Finally, a little joy of a vineyard, the 1-acre clos of Puccini Vineyard up at 700 feet in Sonoma Valley, will be coming (albeit in minute quantity) to Bedrock. Planted in 1906, the vineyard was originally put in by a stone-mason on a very-steep northeast slope which protected it on three sides by building gorgeous rock walls mined from the hillside. All of these vineyards are amazing additions to Bedrock Wine Co. and I am frankly quite staggered by my good fortune to work with them. They will, along with the already amazing set of vineyards I have the privilege of working with, hopefully help me turn out a broader range of dynamic and delicious wines from old-vines moving forward through the years.



The Winter Release, which will go out in early-November or late - October will include the trio of Heirloom Wines - Bedrock, Lorenzo's, and the new Dolinsek Ranch - along with Chardonnay from Brosseau Vineyard in Chalone. It is likely one of the 2009 Syrahs - Griffin's Lair, Old Lakeville, or Kick Ranch will be included as well. Though, being like Athos, Porthos, and Aramis, it might be hard to split the three up! I will take confession with Cardinal Richelieu before making my decision.

Now, enough with the pre-ambling and onto the wines...

White!

Cuvée Caritas, Sonoma County. This is the biggest, richest, white wine that Bedrock has ever made. It is 53% Sauvignon Blanc from the stony hillside of Kick Ranch, and 47% dry-farmed, 110-year-old, Semillon grown at 900' on the reddest of red soils at Monte Rosso Vineyard in Sonoma Valley. The wine was fermented using native yeasts in 85% new French oak barrels coopered specifically for the wine by Sylvain and the former cooper for Smith Haut Lafitte in Pessac-Leognan. The Sauvignon component, which did not go through malolactic, adds dramatic perfume notes of star anise, chamomile, peach blossom, and liquid minerals. The Semillon, which was allowed to complete ML, contributes richness, figs, and elements of uncured tobacco. I feel it might be the finest white wine I have made, and will easily last 10 years. \$28, 13 barrels made

Reds!

2009 Sonoma Valley Old Vine Zinfandel. This is the first vintage for this wine and I could not be happier with it. The backbone of the wine is 7 barrels from the 1919 plantings at Morse Vineyard. Added to this are a 500-liter puncheon of Bedrock Vineyard Zinfandel, and a barrel of Stellwagen Vineyard. The blend is rounded out with a puncheon each from Los Chamizal vineyard, Rossi Ranch, and Topolos Vineyard on Sonoma Mountain. I chose Sonoma Valley, not only because it is home, but because I love the perfumed, spicy, red-fruited character that the best Sonoma Valley Zinfandels achieve. All the lots were vinified with native yeasts to complete dryness, were manually punched-down and basket pressed by moi (or friends I conned into helping me), and put down to 18% new French oak. The wine is dark, perfumed, spicy, and even a bit richer than I expected. \$22.50, 11 barrels and 3 puncheons made.



2009 Stellwagen Vineyard Zinfandel, Sonoma Valley. This is the first vineyard outside of Bedrock that we have taken over the farming duties on. Though the 2.5 acre vineyard was in a bit of disrepair it has rebounded nicely with some TLC, and the first wine from it is a bombshell. The vines, planted in the 1890's, also have 6% mixed blacks in them that were included in the fermentation. Though a stone's throw from Bedrock Vineyard, the vines are on heavier soils in a cooler spot and were picked over two weeks after the Zinfandel from our vineyard. We picked in two passes, and vinified the lots separately. The wine was put down to 37% new French oak from Cadus and Sirugue and racked once prior to bottling. The wine is dark, opulent, rich, Zinfandel with plenty of spice. This is a Zin that will probably drink best in the first 5 years of life, but could certainly surprise. \$28.50, 8 barrels made.

2009 Bedrock Vineyard Zinfandel, Sonoma Valley, "O Brother!" The first wine made by my brother, Galen Wolf Peterson. He chose fruit from the rocky Block 42 at Bedrock Vineyard and has ably made a classic Sonoma Valley Zinfandel of perfume and spice. The wine was fermented using native yeasts in an open-top fermenter and manually basket pressed. It was aged for 11 months in the sexiest barrel in the cellar - an Ermitage Troncais-Vosges blend with black hoops (kid's got expensive taste!). If Stellwagen is Mordoree, the Sonoma Valley Old-Vine Fortia this would be Rayas (for you CDP lovers out there). \$30, 1 barrel made.

Hudson Syrah "Three Ways"

Sometimes I think people do not understand why Syrah is so fun to make from a winemaking perspective. While vinification techniques for Cab, Merlot, etc. are pretty static, I really get to play with Syrah. My hope is to show this by taking one absolutely amazing block of Syrah, pick it on the same day, and then vinify it in three dramatically different ways. All three lots have miniscule productions of between 40 and 70 cases. So, using a sweet section of Alban-selection Syrah from Hudson Vineyards (one of the greatest Syrah sites in California in my opinion) that I picked at 24.6 brix (I was the first to pick out of the vineyard in 2008, and again in 2009), I vinified the three lots as follows:

2008 Hudson Vineyard "Whole-Cluster." This is made like old-school Cornas - think Clape, Balthazar, Allemand, Verget - it includes 80% whole-clusters that were foot trod. It was then put down to a two-year old 600 liter demi-muid, which is an enormous barrel with double-thick staves, thereby reducing the interplay of wood and oxygen with the wine and keeping it more primary. The wine smells of bacon-fat, incense, and dark fruits. \$39, 1 600 Liter Demi-Muid made.

Inky ruby. Smoky blackcurrant, cocoa powder, black olive, licorice and violet on the nose. Succulent, ripe and sappy, with alluring sweetness deftly balanced by zesty but integrated acidity. Deep and rich in dark fruit flavor but without any suggestion of heaviness. Finishes long and chewy, with firm but sweet tannins. 92

Josh Raynolds, International Wine Cellar



2008 Hudson Vineyard “Co-fermented.” This is made like new-wave Côte-Rotie - think Gaillard, Gangloff, Gerin - it includes 5% co-fermented Viognier and was completely destemmed. It was put down to 100% new French oak puncheons of super tight grain and finesse. As would be expected it is perfumed, rich, and perhaps a bit more suave than the Whole-Cluster. \$39, Two puncheons made.

Saturated ruby. Highly floral nose features violet, jasmine and licorice, with strong boysenberry and blackberry fruit aromas. Spicy and perfumed in the mouth, with a light touch to the intense blackberry and candied violet flavors. Quite brisk and extremely young, with excellent finishing clarity and lingering spiciness. Manages to be both powerful and lithe; I'd give this a few more years of bottle aging to gain flesh, but it's very sexy now. 92

Josh Raynolds, International Wine Cellar

2008 Hudson Vineyard “Pleine de Chêne.” Made like new-wave Barossa Shiraz. The fruit was completely destemmed and fermented in new puncheons that I knocked the heads off of (the same puncheons then used for aging the co-fermented version). Following vinification with native yeasts the wine was put down to two, higher-impact, French oak barrels. A total score-whore of a wine but shamefully delicious too. \$39, Two barrels made.

Deep ruby with a bright rim. Brooding, deep aromas of blackcurrant, olive and licorice are lifted by a violet topnote. Then compellingly lush and full in the mouth, with lovely sweetness to the seamless flavors of black and blue fruits, licorice pastille and minerals. Supple, broad, fine-grained tannins spread out to coat the palate on the spicy, focused, very persistent finish. This is the most complete wine of this trio. 93

Josh Raynolds, International Wine Cellar

All three of the wines are delicious, somewhat nutritious, and certainly handmade, and at \$39 a bottle are some of the least-expensive Hudson Vineyard Syrah you will find on the market.

As always, I express my profound thanks for your growing and ongoing support! I have the best job in the world and it is because of you that I get to keep doing it!

My best,
Morgan Twain-Peterson
Winemaker/Owner/Floor-Scrubber
