



## Bedrock Wine Co. Inaugural Release January 2009

Dear Friends,

I finally have wine to sell!

What a beautiful thing that is.

Quivering and beautiful **Rebecca's Pinot Noir**.

Spicy and rich **Bedrock Heirloom Wine**.

Bang, bang, boom! **Lorenzo's Heirloom Wine**.

The first three offerings from **Bedrock Wine Co.** all come from the excellent 2007 vintage.

They share in common the Bedrock Wine Co. winemaking philosophy; hands-on, perhaps a bit rustic, but tried by many a generation and true to the vineyard and myself. I sort by hand as I pitchfork the fruit into the destemmer. The fruit ferments using native yeasts in small open-top vats made from California redwood that have been carefully cleaned and waxed. After fermentation, the aromatic must is bucketed into a small basket-press and the juice is then separated from the skins and seeds directly into barrels of various sizes and age. French oak, from seventeen different coopers and five different forests, is used in the cellar to ensure a perfect synergy between wine and wood. Wines receive regular topping in the cellar, but racking typically happens only before bottling. Whenever possible, the wines are bottled unfined and unfiltered to preserve their untouched beauty.

The first three wines being offered from Bedrock Wine Co. are exactly what I am looking for as a winemaker; they are full of personality and spunk, but also replete with beauty and perhaps even a touch of grace. For those who have followed the life and times of the young Bedrock Wine Co. on the blog (and thank you to those who contributed over 21,000 hits on the site in the last year) some of these vineyards will already be familiar. For the rest of you I hope this is the beginning of a vinous conversation from which everyone emerges a winner.

All three of the vineyards in this inaugural release lie close to my heart—not merely because they constitute the first wines to come from this little project to which I have devoted the last two years of my life—but because they also represent my past, present, and future. Or, perhaps more correctly, my pre-past, my childhood, and the present. All three will surely continue to play a role in the future.

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## **The Wines**

### **2007 Rebecca's Vineyard Pinot Noir, Russian River Valley**

The first release from Rebecca's carries the hallmarks of Pinot from the Golden Triangle of Russian River Valley. Remarkably dark color for the varietal, with a deft combination of black raspberry, bing cherry, bergamot, vanilla, and exotic cooking spices. The clean and delineated flavors are deep, harmonious, and bright. The alcohol is not too great. I am overwhelmingly pleased.

Unfortunately, since only 50 some-odd cases were produced the allocation is tighter than I would like it to be. This wine is limited to 2 bottles per person.

### **2007 Lorenzo's Heirloom Wine, Dry Creek Valley**

In 2007, I received 1 ton of 100 year old Zinfandel and cofermented it with equally old vine Carignane and Petite Sirah. A few vines of Malvasia Nero and Valdigue' may have slipped into the soup as well. Manually punched down and basket-pressed, this wine ticked through its final few grams of residual sugar in barrel over the winter months. The wine is a behemoth— black and brooding, with the dark-pepper, blackberry, purity, and rugged honesty that one expects from Dry Creek.

96 cases of this wine were made, thus allocations will be limited to 4 bottles per person.

### **2007 Bedrock Heirloom Wine, Sonoma Valley**

In 2007, I cherry-picked my favorite blocks of Zin from the vineyard (those that had the most Alicante Bouschet, Syrah, Petite Sirah, and Tempranillo) and fermented it in an open-top redwood fermenter. Then, I picked out ancient vine Carignane, a touch of Barbera, and a touch of Syrah and fermented them separately. Early in the winter I put together the final blend—roughly 50% Zinfandel, 25% Carignane, and 25% "mixed blacks." The wine lay on lees for 12 months prior to bottling in 40% new French oak—primarily from the tight-grained forests of Nievre, Allier, and Bertranges.

185 cases of wine made. Allocations are limited to 6 bottles per person.

Thank you so much for being among the first to whom I get to offer the wines of Bedrock Wine Co. I am always available for questions regarding the wines, either via the blog or email at [morgan@bedrockwineco.com](mailto:morgan@bedrockwineco.com). I look forward to hearing what you think!

My very best.

Morgan Twain-Peterson

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