



Bedrock Wine Co. Winter Release

November 2010

Dear Friends,

It is hard to believe that it is already time for the Winter Release wines to come out! After an amazingly successful Fall Release followed by a demanding and exacting harvest, I find it a bit surprising that we are in November already, but, clocks are being set-back, and we are preparing vineyards for their winter slumbers, whether I like it or not!

The 2010 harvest has been demanding – exacting pounds of flesh from growers and winemakers alike. And in the Shakespearean vein, the vintage has had its share of tragedy and black comedy alike. To give you a glimpse of the bleak, freakish, plain f in WRONG, elements, here you go: there will be no 2010 Lorenzo's Heirloom Wine, Papera Ranch Heirloom Wine, nor Dolinsek Heirloom Wine. The heat wave of August 23rd, after a cool, cool, summer, had the strength of a neutron bomb and fried 100% of the fruit. Some black comedy can be found in those Zinfandel vineyards that survived with some fruit intact as the quality is excellent – alas, there was almost no fruit there. Bedrock Vineyard and Stellwagen have been the “big” crops of the harvest at 2.4 and 2 tons-per-acre respectively, while Pagani, Puccini, and Von Weidlich all came in at .5 of a ton-per-acre or under. However, for all the difficulty that Zinfandel has posed this year, Syrah has been dreamy. The 2010 Hudson T is an incredible expression of smoke and pig-fat already. Griffin's Lair has depth and length I have not seen before, and hopes are high for Old Lakeville and Kick Ranch. The same can be said for Bedrock Vineyard Cabernet, and I am very pleased with the whites and rosé.

As for the 2009 wines being offered here. The first of these were released in the Fall and I must admit I have felt some regret releasing the 2009 Zinfandels so early. The wines, perhaps a bit more structured and backwards than the bombastic 2008's, have demonstrated more moodiness post-bottling than I have encountered before. At a time when many people, for whatever the reason, seem keen on getting a sense of the Bedrock wines, I am reticent to release wines that I feel are not showing well upon release. As such, I have delayed the release of several of the wines I was planning on releasing this Winter as they simply do not taste ready to go out of barrel. That said, as I mentioned in the Fall Release, I think that across the board the 2009's are the best wines that I have made – rich, but focused and energetic.



The Wines, from delicate to dense, in the Winter Release are as follow:

2009 Rebecca's Vineyard Pinot Noir, Russian River Valley: From the scant-yielding slopes of the Hermsmeyer family vineyard in the Golden Triangle of the Russian River Valley comes the expressive 2009 Rebecca's Vineyard. I love this wine, and think it could be the best Pinot I have made. It is downright Oregonian in tone compared to the more blockbuster 2008 (what one might expect in vintages of wildly different ripening!), and I think is better off for it. The nose expresses fresh black cherry, dark, exotic spices, and traces of vanilla. The final wine is a combination of a suitcase clone and Pommard-4 and was aged in 60% new French oak from Tonnelleries Gauthier, Rousseau, and Mercurey. Due to the backwardness of the vintage I gave this wine 16 months in barrel rather than its normal 11-12 as I feel it was taken a little longer for it to become expressive. 10 barrels made. \$37

2009 Russian River Valley Zinfandel: This is a combination of younger vine Zinfandel from Dolinsek Ranch along with a couple barrels of old-vines that did not fit into the Dolinsek Heirloom Wine. The wine saw no new-oak, and is all about its bright, deep, blue fruits. This is not the most complex wine I have ever made but is pretty darn satisfying – replete with deep, blue, fruit, and dark spice. \$22

2009 Bedrock Heirloom Wine, Bedrock Vineyard, Sonoma Valley: Like the Rebecca's, the 2009 Heirloom is a more poised and elegant expression of the red soils found at my family's Bedrock Vineyard. Though perhaps not as brooding as the 2008, I find the aromatics of black fruits, pungent orange oil, and exotic spices quite compelling. On the palate the wine is dense and vibrant and surprisingly open given the normally tannic structure imbued into Zinfandel based wines from Bedrock. As always, the wine is a blend of the 26 varieties interplanted from the 121-year-old vines at the ranch. This year's blend is approximately 50% Zinfandel, 30% Carignane, with the balance being the other 24 or so varieties. 10 barrels and one puncheon made. 60% new, tight-grain, French oak from Ermitage, Rousseau, and Cadus. \$35

2009 Dolinsek Heirloom Wine, Dolinsek Vineyard, Russian River Valley: 2009 was the first year I had the opportunity to work with the amazing, 99-year-old, vines farmed by Jim and Kathleen Dolinsek. The vineyard, planted by Angelo Frati in 1910, is a California jewel. The dry-farmed vines (a field blend of Zinfandel, Alicante, Petite Sirah, Teredelgo, Chasselas, and others), growing on a north-facing hillside of Sandy Goldridge Loam, yield up tiny amounts of concentrated fruit. How tiny? In 2009 we are talking .4 ton per acre! The fruit is an amazing display of mulberries, blue fruits, and spice, and despite the wine's low, 3.4 pH, it is downright decadent. Though I am reticent to name a wine with such high alcohol (16%) as my favorite of the vintage it is certainly my favorite to taste out of barrel right now. If I had my way, this wine would be completely consumed in the next four years for its gorgeous primary fruit before the alcohol starts to show too much. 7 barrels made. \$35



2009 Sonoma Coast, Syrah: This is the follow-up to the 2008 Sonoma County Syrah. As people who have read a few of these missives already know, I toe an extremely cautious line when it comes to Syrah. I love the variety – I love its animal sexiness, its ability to express perfume and density – I, however, do not love selling it. As such, I triage heavily on the higher-end wines, perhaps more so than I should, and put most of the remainder into this bottling. The backbone of this wine (three new puncheons worth) comes from Wildcat Mountain Vineyard – an extremely cold site situated on a mountain at 900’ nearly directly above San Pablo Bay. The balance of the wine is a demi-muid of Griffin’s Lair Vineyard in the Petaluma Gap along with a couple barrels of the clone 877 from neighboring Old Lakeville Vineyard. For a trace of bacon fat I also added two barrels of Hudson Ranch Syrah. The final wine saw approximately 35% whole cluster and 30% new French oak in its upbringing. \$20

2009 Old-Vine Syrah, Bedrock Vineyard, Sonoma Valley: This is a wine I am totally amped on! In 2009, for the first time, we picked out a couple barrels worth of the 121-year-old vine Syrah from Bedrock Vineyard (maybe a little Tempranillo, Peloursin, Petite Sirah, and Alicante made it in). The barrels worth in old-oak plays a crucial part in the 2009 Bedrock Heirloom Wine. The barrel from the new, tight-grain, Rousseau barrique was kept separate and bottled into 24 cases of magnums. I realize that this makes the number of available bottles low but this is a structured, dense, and perfumed Syrah, that I really want to try in twenty years. My hope is that by putting it into magnum it will find corners of peoples’ cellars, and perhaps someone will be kind enough to share a bottle with me when I turn 50! \$90

2009 Lachryma Montis, Late-Harvest Semillon, Monte Rosso Vineyard: Lachryma Montis means “tears of the mountain” in Latin, which somehow seems fitting for this unctuous wine made from the ancient-vine Semillon growing high up on Mount Veeder on brick-red soils. First off, this wine will not be a yearly thing, rather will only be made when conditions for botrytis are right (none will be made in 2010). The grapes were picked at the end of the first week of November in 2009 at 40.6 brix. After pressing, the juice was put into 100% new French Oak and allowed to barrel ferment slowly over the course of ten months, followed by an additional two months of lees contact and stirring. The final wine is just under 13% alcohol with a little over 200 grams-per-liter of residual sugar. As one might expect it tastes like apricot preserves swirled with tupelo honey, exotic vanilla, wafer, and spice. Five barrels produced. \$25/ half-bottle.

Finally, I would once again like to thank all of you who have supported my Bedrock Wine Co. through its infancy into its adolescence. The support and enthusiasm everyone has shown is both gratifying and humbling, and best yet it allows me to make sure I can keep on making wines that I hope you find dynamic, interesting, well-priced, and most importantly, delicious.

My best,
Morgan Twain-Peterson
Winemaker/Proprietor