



Bedrock Wine Co. Winter Release November 2011

Dear Friends,

I write here with hewn hands and raccoon eyes. The 2011 vintage came to an end with Late-Harvest Semillon from Monte Rosso coming in yesterday at 42 brix —a happy close to what was a long and challenging harvest.

Now, when I say challenging, in no ways do I mean not successful; I think some of the Zinfandel and Syrahs in the cellar are the best I have made. That said, the wines from the vintage, across the board, are going to very restrained and old-school in their styling. Most everything was picked under-24 brix and I had a few lots of Syrah even come in sub-22 (Alder Springs being the main one at 21.8). Seeing that it is a more restrained vintage in style I have generally pulled back on new wood, and amped up the level of whole-cluster in the Syrahs. Griffin's Lair, for instance, saw 70% whole-cluster, 10% Viognier, and finished at 12.7% alcohol. The Zinfandel and Heirloom wines are fresh and vibrant and there is not a single wine with over-ripe character. As a group, they remind me very much of the unsung 1999 vintage for Zinfandel.

This harvest also brought with it some new developments. The first was when I received a call from a friend saying that Frank Evangelho had a few tons of 120-year-old, own-rooted on pure sand, mixed Zinfandel, Mourvedre, Carignane, Alicante, and Chasselas available in Contra Costa. On a flier I took the fruit and the resulting wine is one of the very best of the vintage and will be the Evangelho Heirloom Wine. Also, after a few months of thought my dear friend Chris Cottrell and I have decided to make sparkling wine from the 31-year-old, own-rooted on limestone, Chardonnay at Brosseau Vineyard. Though it will be 3-4 years until the wine is released we are thrilled by the base wine. Now, we need just to find a Pinot vineyard for rosé bubbly... Also, in the constant quest to make the perfect rosé there has been a few changes to the Ode to Lulu. On top of the Mourvedre planted in 1888 at my place, I have added Mourvedre planted in 1922 at Pagani Ranch and a bit of Grenache from Annadel Vineyard. As always, the lots were all whole-cluster pressed and vinified with native yeasts in stainless; I anticipate the finished rosé will be the most "complete" one yet.

The current release of wines is an eclectic group - ranging from minerally Chardonnay, to a couple emphatic Zinfandel blends, to some perfumey and backward Syrahs. As a group I think they reflect the range in styles that I strive to make at Bedrock and come from the belief that a wide-range of organoleptic experiences makes for a more interesting gustatory journey.



2010 Brosseau Vineyard Chardonnay, Chalone: When it comes to vineyard stats Brosseau Vineyard has the equivalent of centerfold numbers. The 30-year-old, original Wente-clone, Chardonnay is both own-rooted and dry-farmed. As if this is not enough, the vineyard is located at 1600' on the limestone and decomposed granite soils of Chalone. The result of all of these factors is that the fruit is expressive and delicious at almost freakishly low sugar levels. In 2010 the fruit came into the winery at 20.6 brix! The fruit was gently whole-cluster pressed and then fermented using native yeasts in 25% new French oak. In order to retain focus and purity malolactic conversion was partially blocked. This is mineral-laced Chardonnay that will do well at the table. \$25

2010 Cuvee Karatas, Sonoma County: This is the third iteration of this, the “flagship” white wine at Bedrock. As usual it is a blend of the 120-year-old Semillon growing high above Sonoma Valley at Monte Rosso Vineyard and Sauvignon Blanc from Kick Ranch. Both lots are barrel-fermented in mildly-toasted Bordeaux barrels, of which 85% were new. The rich, fig and tobacco-laced Semillon is put through malolactic, while the aromatic, stone-fruit rich, Sauvignon Blanc from the rocky hillside of Kick Ranch is not to lend brightness and cut. The 2010 is a hypothetical crossing of the very rich 2008 and the bright 2009. I anticipate that this wine will improve over the next decade. \$28

2010 Sonoma Coast Syrah: The cool 2010 vintage has led to the most aromatically enticing and delicate Sonoma Coast Syrah to date. The wine's backbone is from Wildcat Mountain Vineyard, which came into the winery late in October at 23.4 brix. The remainder of the wine is composed of Griffin's Lair Syrah, a trace of Old Lakeville, and a smidge of Hudson for depth. All of the lots saw some percentage of whole-cluster, and I would merit a guess that the wine is roughly 33% whole-cluster with 20% new oak. Aromatically effusive, the wine smells of violets and cracked pepper. Currently, the wine is still tight and demands a good decanting prior to consumption. \$19

2010 Pagani Ranch Heirloom Wine: The first vintage for Bedrock working with this great, highly-diverse, vineyard planted in the 1880's. Though also in Sonoma Valley, Pagani Ranch is in the northern section of the AVA where the nights are colder and the days are warmer. The result is a shift downward in fruit tone. Rather than the bright, spicy, red fruits that tend to dominate Bedrock and Monte Rosso, Pagani features dark berries, and darker, almost exotic, spicing. Given its coolness Pagani was also the most effected by the August 23-25th heat. Amazingly, Dino Amantite and his family did a remarkably selective pick that yielded less than .5 tons per acre. The field-blend of Zinfandel, Alicante Bouschet, Grand Noir de la Calmette, Petite Sirah, and Lenoir was native yeasts fermented and put down to 40% new French oak from Ermitage and Rousseau. I love this wine, though it is the bruiser of the 2010 Heirloom Wines. Dark, black, and aromatically effusive, this is not a shrinking-violet at 15+ percent alcohol. However, it has remarkable depth, spice, and vibrant acid that balances the fruit. 7 barrels made. \$37



2010 Papa's All-Blacks: It is very exciting to feature the first blend put together by my father and me. The idea is to make a wine that will last for decades from those varieties first grown in California. The wine is composed of Zinfandel from the ancient Stellwagen and Monte Rosso Vineyards, along with Petite Sirah and Alicante Bouschet from my family's Bedrock Vineyard. After native-yeast fermentation the wine was put down to 50% new French oak. This is a massively endowed wine, full of fruit and tannin with still prominent oak. I, personally, would stash this one in the back of the cellar and check it out in 4-5 years when the intricacies of its personality can be better seen. \$37

2009 Griffin's Lair Syrah: Though bottled back in the Spring I have been reticent to release this wine too soon as it is very tightly coiled and not as aromatically expressive as the other 2009 wines. Though only 13.9% finished alcohol the wine has remarkable density and depth—a testament to the excellent farming of Joan and Jim Griffin. The wine is composed of three clones of Syrah, two of which saw 50% whole-cluster while the Noir was entirely destemmed. Following fermentation with native yeast the wine was put down to 1-year-old, 600 liter demi-muids, and a couple new barrels from Ermitage and Rousseau. Though I think this wine is eventually going to come out of its shell it is certainly the most “2009” of all the 2009's in that it is pulled-back, somewhat austere in its youth, and is going to demand cellar time to come into itself. For those who like to pop corks early wait for the 2010 Syrahs ☺ \$35

My heartfelt thanks to everyone for their continued support of Bedrock Wine Co.. Direct sales allow me to keep my bottle prices down while still getting to work with some of the best vineyard sites in the world. On the Bedrock cork, it says “it takes a village to raise a wine,” and I thank you for populating that village.

My best,
Morgan Twain-Peterson
