

# PETERSON WINERY



DRY CREEK VALLEY

## 2003 CABERNET SAUVIGNON

BRADFORD MOUNTAIN VINEYARD

DRY CREEK VALLEY

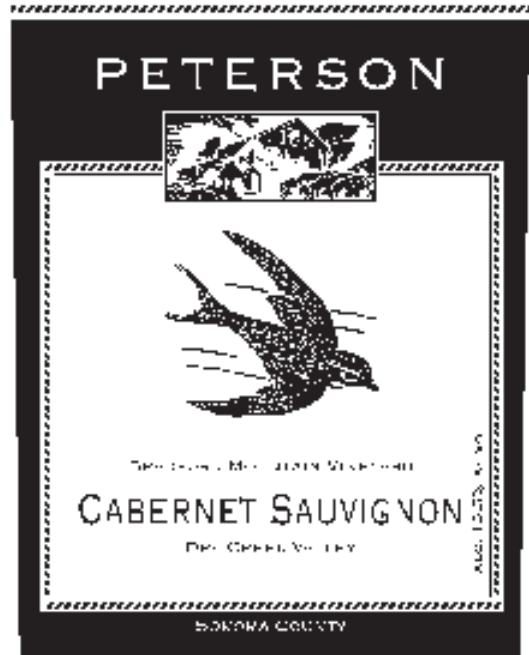
### Fred's Vintaged View:

This is our most *terroir*-driven wine—a Peterson wine that shouts out its origins with every sip. The Bradford Mountain vineyards produce wine grapes with a unique and very recognizable minerality, and that expression of place reaches its apex in the Bradford Mountain Vineyard Cabernet Sauvignon.

The intensity of the Cabernet Sauvignon is complemented with fleshy fruit and wonderful aromatics from Merlot to create a wine that offers layer upon layer of flavors and aromas. Though big and bold, this is still a wine with balance and finesse. It is not one of those over-oaked, over-extracted and high-alcohol creations that are currently the rage with wine critics, yet have no place on the table, nor the potential for successful bottle aging. This is a wine that will definitely benefit from both bottle age and/or decanting to allow the wine to open and reveal all of its depth and complexity.

### Technical Data:

Composition:	100% Bradford Mountain Vineyard
<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
83% Cabernet Sauvignon	Oct. 22, 2003
17% Merlot	Oct. 22, 2003
(Grapes were picked together, then co-fermented)	
Appellation:	Bradford Mountain Vineyard Dry Creek Valley, Sonoma County
Alcohol:	13.2%
pH:	3.40
TA:	0.66g/100ml
Barrel Aging:	23 months
Type of Oak:	60% new French oak 40% 1-3 year-old French oak
Bottling Date:	July 13, 2005
Production:	300 cases
Release Date:	Winter 2006



### Tasting Notes:

Smooth and opulent, this wine provides a heady tasting experience with intense flavors of blackberry and mocha mingling with hints cedar, currant, sweet oak and eucalyptus. The ever-present mineral essence, an integral part of the Bradford Mountain terroir, gives the wine additional layers of structure, elegance and finesse. As the layers converge mid-palate they create a deliciously long, satisfying finish.

### Vineyard:

Bradford Mountain Estate Vineyard, on the western edge of Dry Creek Valley, is 32 acres on the very top of the mountain (elevation 1000 feet) planted in the 1980s. Great pains were taken to search for the proper varieties and clones to plant in the mineral-rich mountain soil. Well-drained, red-clay soil, combined with sunny days and cool nights produce small, intensely flavored grapes with a higher acidity and a lower pH than valley fruit. These grapes are picked at a higher sugar to achieve the perfect balance for exceptional wines.

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