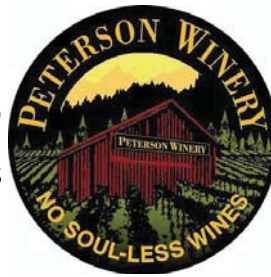


P. O. Box 1374
4791 Dry Creek Road
Bldg. 7, Healdsburg, CA 95448



tel 707 431 7568
fax 707 431 1112
www.petersonwinery.com

2003 PETITE SIRAH

DRY CREEK VALLEY

Technical Data:

Composition:

<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
75% Petite Sirah	Sept. 28, 2003
16% Syrah	Sept. 22, 2003
9% Carignane	Oct. 15, 2003

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 13.7%

pH: 3.65

TA: 0.63g/100ml

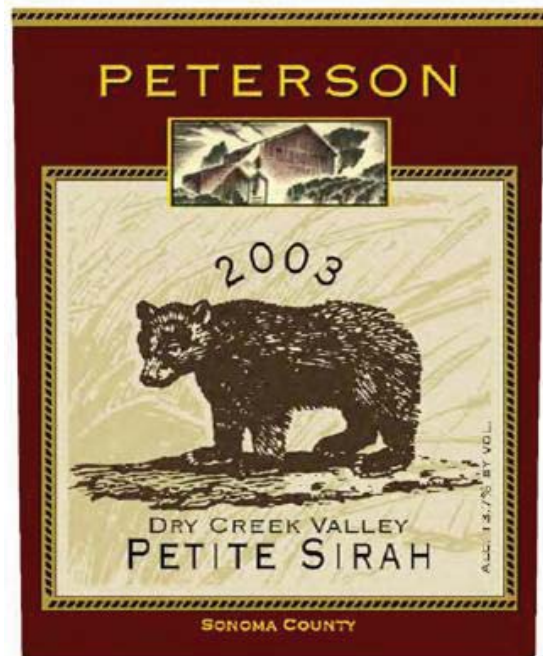
Barrel Aging: 21 months

Type of Oak: 85% new American oak
15% 2-year-old French oak

Bottling Date: July 13, 2005

Production: 150 cases

Release Date: October 2007



Tasting Notes:

Petite Sirah is generally considered to lack the complexity of other red varieties. This inky beauty is here to remind you that Petite Sirah can be as multidimensional as a Zinfandel, Cabernet or Pinot Noir.

Along with aromas of sweet dark fruit, you'll discover exotic baking spices and toasty oak that intrigue and lure you into that initial sip. Bright blackberry, raspberry and plum flavors mingle with delicious coffee and cocoa to fill your senses. Softening tannins laced with spicy oak and a hint of mineral frame the robust flavors. As the layers pull together, the long, luscious finish arrives, bringing a smile to your lips. With each sip, you'll continue to discover layers of complexity in our '03 Petite Sirah. Enjoy!

Vineyards:

Our 2003 Petite Sirah is a blend of grapes from West Vineyard and Bradford Mountain Vineyard, both located in Dry Creek Valley.

West Vineyard is a small block sitting adjacent to Norton Creek in the southern end of Dry Creek Valley. The soil in this block is well-drained gravel resulting in intensely flavored and balanced fruit.

Bradford Mountain 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.