

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



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

2007 SAUVIGNON BLANC

TIMBER CREST FARMS

DRY CREEK VALLEY

Fred's (Peterson) Vintaged Views Notes:

Among the benefits of moving to our former packing shed winery here at Timber Crest Farms is producing a Dry Creek Valley Sauvignon Blanc. Timber Crest Farms owners Ronald and Ruth Waltenspiel grow a small block of Sauvignon Blanc in their vineyard across the road from our winery.

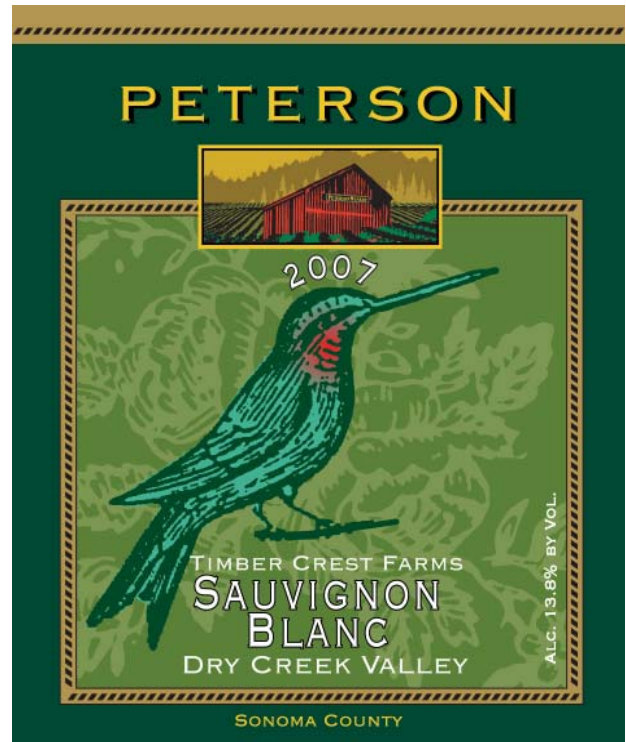
After producing an incredibly delicious 2006 Sauvignon Blanc from this vineyard, I believe Jamie has created an even tastier wine with the 2007 vintage.

Tasting Notes:

Rich layers of lemongrass, smoky oak and tropical fruit with a touch of floral round out the tempting aromas. The smooth yet crispy mouthfeel holds delicious flavors of citrus and tropical fruits with a fresh grassy edge. Smoky oak and a flinty essence join the luscious fruit mid-palate and carry through to the finish. Clean, crisp and refreshing, our 2007 Sauvignon Blanc coaxes every flavor from the grape and more.

Vineyard:

Our Timber Crest Farms Sauvignon Blanc is from a vineyard planted in 2001 on the valley floor by 4th generation Dry Creek Valley farmer Randy Peters. Adjacent to our winery, the vineyard rows run east to west, with cane pruning, so limited leaf pulling is necessary during the growing season. The soil is a yellow sandy loam, with the vines planted on rootstock 101-14. These factors all contribute to the classic Dry Creek Valley Sauvignon Blanc characteristics found in the wine.



Technical Data:

Composition: 100% Sauvignon Blanc,
Timber Crest Farms Vineyard
Appellation: Dry Creek Valley, Sonoma County
Harvest Date: September 3, 2007
Alcohol: 13.8%
pH: 3.36
TA: 0.68g/100ml
Barrel Aging: Fermentation began in stainless steel tanks, then finished in new French oak barrels. With fermentation and additional aging, total time in new French oak was four weeks.
Bottling Date: February 6, 2008
Production: 380 cases
Release Date: April 2008