

# PETERSON WINERY



DRY CREEK VALLEY

## 2004 SYRAH GRAVITY FLOW BLOCK BRADFORD MOUNTAIN VINEYARD

### Fred's Vintaged View & Vineyard Notes:

The "Gravity Flow Block" Syrah is the realization of a dream of mine to produce a Syrah grown on the most exposed, well-drained location on our Bradford Mountain vineyard. This rocky hillock directly behind my house on Bradford Mountain got its name from the fact that at the top sits our 10,000 gallon water tank that serves our house and garden via gravity flow. Though I had cleared the brush off the hill in the early 1990's, it remained unplanted through the remainder of the decade as I put my efforts into our new winery business.

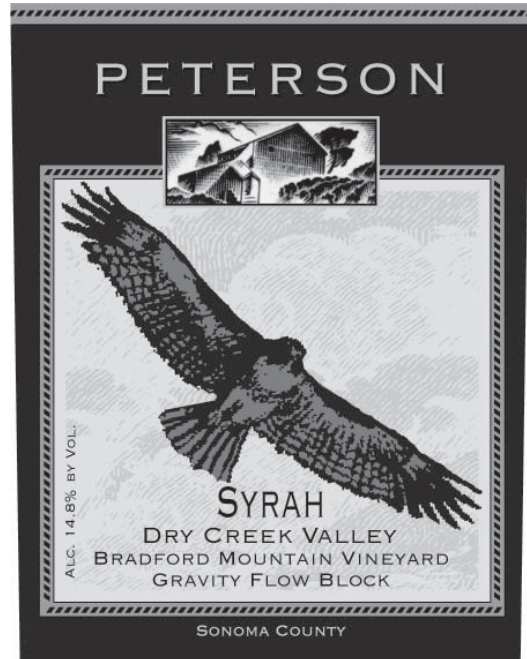
In March 2001, I planted the vineyard to 90% Syrah (5 clones), 8% Viognier and 2% Petite Sirah with the vines planted 3 feet apart in the row and 6 feet between rows. Though the rocky ground made digging the planting holes a pain, we dug extra large holes mixing the rocky parent soil with substantial quantities of compost to give the vines a jump-start. We trained the vines up their training stakes that year and in 2002 harvested a small crop that we blended into our Mendocino Carignane.

The 2004 "Gravity Flow" Syrah was harvested on September 1st. After a week of soak/fermentation with frequent punch downs for extraction of color and flavor, the wine was drained/pressed and barreled down. 2004 was a very warm year, with very ripe fruit. The mountain grapes were able to maintain a natural balance of acidity and sugar, something difficult to achieve in hot years, which is another testament to the virtues of mountain-grown grapes.

The resulting wine is head spinning with big chewy, juicy flavors and lots of fruit. And at the core of this wine you'll discover that amazing mineral essence, the trademark of Bradford Mountain terroir.

### Tasting Notes:

Seductive aromas of creamy cherry and plum with hints of coffee and caramel make you want to tumble in headfirst. Juicy blackberry and cherry fruit flavors meld with toffee-infused coffee and leather. Softening tannins layer with toasty oak and caramel. The succulent flavors culminate mid-palate, giving our '04 Syrah an incredible finish that has you longing for more.



### Technical Data:

Composition:	92% Syrah 8% Viognier
Appellation:	Dry Creek Valley, Sonoma County Bradford Mountain Vineyard Gravity Flow Block
Harvest Dates:	September 1, 2004
Alcohol:	14.8%
pH:	3.70
TA:	0.60g/100ml
Barrel Aging:	20 months
Type of Oak:	60% New French oak barrels, 40% 1-2 yr-old French oak barrels
Bottling Date:	May 19, 2006
Production:	200 cases
Release Date:	December 2006

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