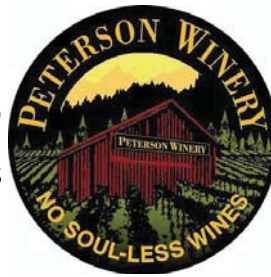


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2004 ZINFANDEL

BRADFORD MOUNTAIN VINEYARD DRY CREEK VALLEY

Fred's (Peterson) Vintaged View:

I fell in love with mountain wines and mountain vineyards in 1979 when I first laid eyes on Mount Eden Vineyards in the Santa Cruz Mountains. I carried that devotion to mountain wines with me when I moved up to Dry Creek Valley in 1983 to develop a vineyard and build my house on Bradford Mountain.

The Bradford Mountain Zinfandel comes from a small, gnarly block of Zinfandel planted before 1900. With the exception of a few old Petite Sirah vines in the block, it's pretty much all Zinfandel. Unlike the benchland Zins, the mountain Zin has a peppery quality and more black fruit character (think wild blackberry).

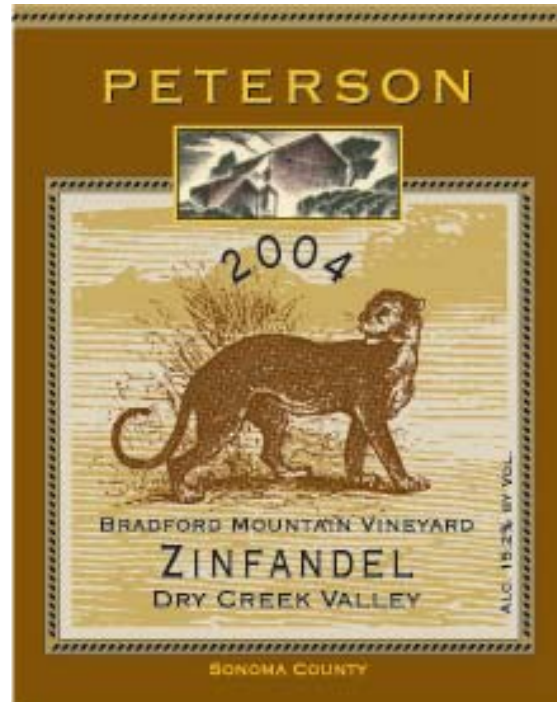
I'm fond of saying that this is wine with incredible Zin fruit on the palate and a structure like a great cabernet. Though few Zinfandels can stand up to more than a decade of bottle aging, this is certainly one of them and will reward those folks with the proper storage and patience to lay it down.

Tasting Notes:

Fresh crushed raspberry aromas mingle with an unmistakable mineral essence, a signature characteristic of Bradford Mountain grapes. Seductive flavors of vine-ripened blackberries and raspberries, fresh ground pepper and a hint of cocoa to create an irresistible Zin. The firm structure, built around a bright acid core, the thread of minerality and intense fruit defines our '04 Bradford Mountain Zin. Drinkable now, and will benefit from additional bottle aging. Buy a case for now and another for later because once you've tasted it, it will be tough to leave it alone to age.

Vineyard:

Bradford Mountain Estate Vineyard, on the western edge of the Dry Creek Valley is where Fred and Kathleen live and raised their children, and where Fred planted his first vineyard in Dry Creek in 1983. The vineyard is located just south of Bradford Peak at 1,000 ft. elevation with the perfect southwest exposure. Great pains were taken to search for the proper varietals 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.



Technical Data:

Composition:	100% Zinfandel
Appellation:	Bradford Mountain Vineyard, Dry Creek Valley, Sonoma County
Harvest Date:	September 3, 2004
Alcohol:	15.2%
pH:	3.44
TA:	0.65g/100ml
Barrel Aging:	21 months
Type of Oak:	15% new French oak barrels 15% new Hungarian oak barrels 70% 2-5 year-old French oak barrels
Bottling Date:	June 21, 2006
Production:	250 cases
Release Date:	May 2008