

# PETERSON WINERY



DRY CREEK VALLEY

## 2000 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 from Merlot and wonderful aromatics from Petit Verdot 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>
82% Cabernet Sauvignon	Oct. 12, 2000
9% Merlot	Oct. 4, 2000
9% Petit Verdot	Oct. 19, 2000

Appellation: Dry Creek Valley, Sonoma County  
Bradford Mountain Vineyard

Alcohol: 13.5%

pH: 3.33

TA: 0.75g/100ml

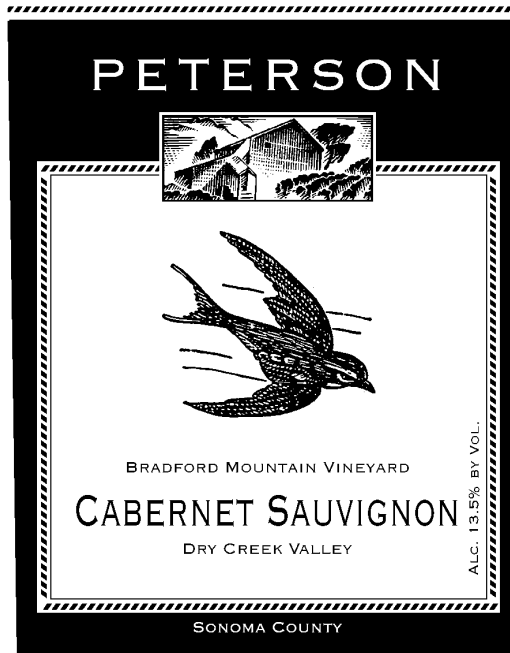
Barrel Aging: 22 months

Type of Oak: 50% new French oak  
50% 1-2 yr-old French oak

Bottling Date: July 24 & 25, 2002

Production: 700 cases

Release Date: November 2003



### Tasting Notes:

Our accessible, fruit-forward 2000 Cabernet Sauvignon embodies the qualities that make Bradford Mountain wines distinctive. Succulent Cabernet aromas are highlighted by sweet oak, cedar and vanilla. Plum qualities appear mid-palate followed by a lush soft finish. Well-integrated flavors of fruit, oak and tannin form a lovely composition that will enhance any meal.

### Vineyard:

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.

P. O. BOX 1374, 1040 LYTTON SPRINGS ROAD, HEALDSBURG, CA 95448-1374 • PH 707 431 7568 • FAX 707 431 1112

[www.petersonwinery.com](http://www.petersonwinery.com) • [friends@petersonwinery.com](mailto:friends@petersonwinery.com)