

# PETERSON WINERY



DRY CREEK VALLEY

## 2002 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 and wonderful aromatics from Cabernet Franc and Merlot 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>
78% Cabernet Sauvignon	Oct. 1, 2002
16% Cabernet Franc	Sept. 24, 2002
6% Merlot	Sept. 24, 2002

Appellation: Bradford Mountain Vineyard  
Dry Creek Valley, Sonoma County

Alcohol: 13.8%

pH: 3.28

TA: 0.68g/100ml

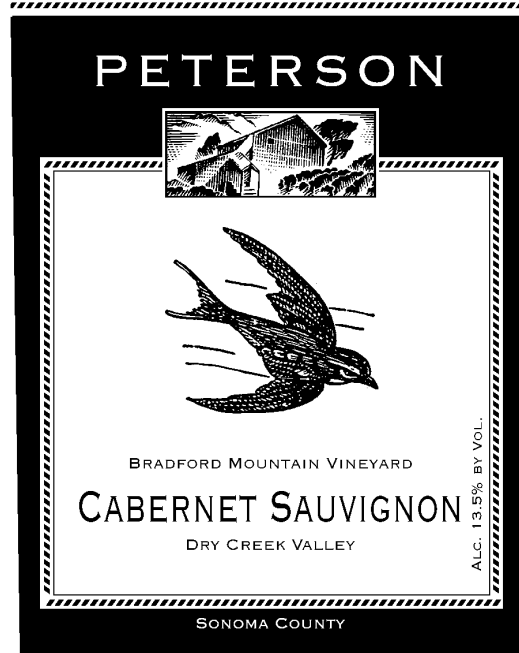
Barrel Aging: 24 months

Type of Oak: 60% new French oak  
40% 1-2 yr-old French oak

Bottling Date: August 5, 2004

Production: 350 cases

Release Date: Winter 2005



### Tasting Notes:

Delicious aromas of currants and minerality lure you to sip this smooth and full-bodied Cabernet. Gentle tannins and the firm acidity of mountain fruit frame flavors of currant, cherry and cedar. The lasting finish of lush berries and sweet vanilla bring you back for more. Our 2002 Cabernet can be enjoyed now or cellared for many years to unveil further complexities in the wine.

### Vineyard:

Bradford Mountain Estate 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.

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