

PETERSON WINERY



1999 CHARDONNAY

FLOODGATE VINEYARD
ANDERSON VALLEY, MENDOCINO COUNTY

Technical Data:

Composition:

100% Chardonnay - Floodgate Vineyard

Appellation: Floodgate Vineyard
Anderson Valley, Mendocino County

Harvest Date: Oct. 29, 1999

Alcohol: 12.5%

pH: 3.52

TA: 0.63g/100ml

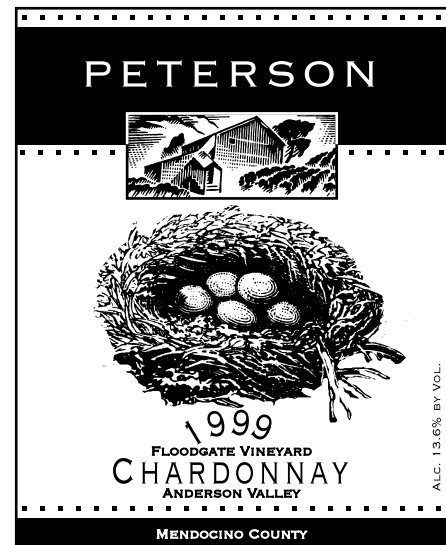
Barrel Aging: 9 months

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

Bottling Date: Aug. 8, 2000

Production: 350 cases

Release Date: March 2001



Tasting Notes:

Light olive in color with aromas of spicy cinnamon apples, pears, lemon and a slight flintiness. A rich, full mouth-feel reveals a host of flavors—pear, apple, lemon, subtle fennel, and a faint minerally quality. The rich, creamy texture has excellent viscosity without being oily. The slightly floral finish is long, lingering and clean.

The finesse of this Chardonnay can be credited its growing region. In Mendocino County's Anderson Valley, the grapes ripen later, allowing the clusters additional exposure to light and air. The thicker skins of the Chardonnay clones used allow the wine to go through malolactic fermentation without transforming it into an overblown, ultra-buttery Chardonnay.

Vineyard:

Floodgate Vineyard sits 500 feet above the valley floor on the ridge top at the far west end of Anderson Valley. A perfect southwest exposure causes the soil to warm quickly and brings a distinct and recognizable flavor to the grapes. The elevation and cooler climate means late ripening and harvesting. These conditions are perfect for producing Chardonnay comparable to those from the Burgundy region of France.