

# PETERSON WINERY



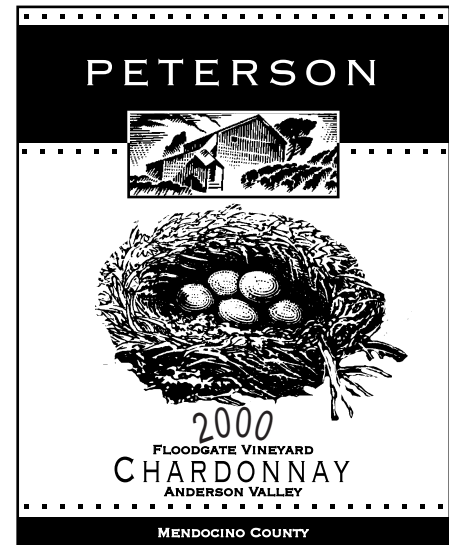
## 2000 CHARDONNAY

FLOODGATE VINEYARD

ANDERSON VALLEY, MENDOCINO COUNTY

### Technical Data:

Composition:	100% Chardonnay, Floodgate Vineyard
Appellation:	Floodgate Vineyard Anderson Valley, Mendocino County
Harvest Date:	October 12, 2000
Alcohol:	12.4%
pH:	3.46
TA:	0.69g/100ml
Barrel Aging:	9 months
Type of Oak:	50% new French oak 50% 1-2 yr-old French oak
Bottling Date:	July 27, 2001
Production:	175 cases
Release Date:	August 2002



### Tasting Notes:

The cool and windy climate of the Floodgate Vineyard, located in Anderson Valley's "Deep End", allows the fruit additional hang time, lending intensity and structure to the wine. Floodgate Chardonnay tastes more like a classic Burgundian white than a California Chardonnay. Experience the intensity and structure of our 2000 Chardonnay as soon as you bring the glass to your nose.

Aromas of toasty oak, butterscotch with a background of tropical fruit and spicy pears intrigue your senses. Multidimensional with layers of complexity, this wine fills your mouth with rich, smooth flavors of buttery toasty oak, tropical fruit blended with apples, pears and butterscotch. A creamy texture and lush, powerful finish complete the tasting experience.

### 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.