

PETERSON WINERY



DRY CREEK VALLEY

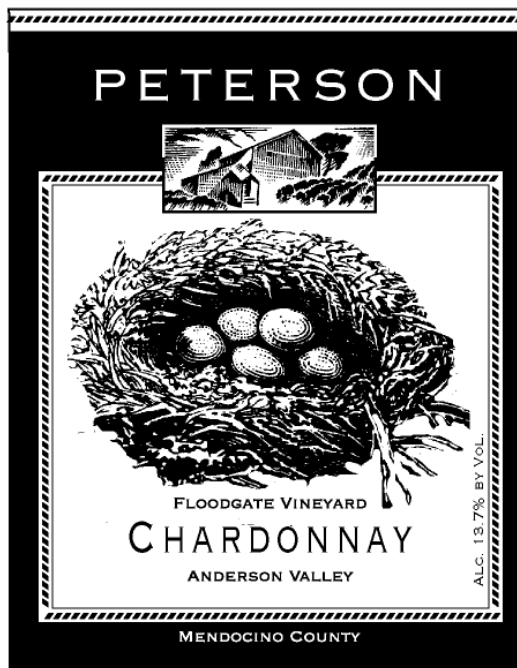
2002 CHARDONNAY

FLOODGATE VINEYARD
ANDERSON VALLEY, MENDOCINO COUNTY

Fred's Vintaged View:

This, our “token” white wine, has been called a “white wine for the red wine lover”. Though lacking in red pigment, it is much more full-bodied and with heaps of flavor, especially on the finish.

Floodgate Vineyard is a property I planted in the late 1980s on the western edge of the AVA of the cool, windy Anderson Valley in Mendocino County. Barrel fermentation with 100% M/L often produces oaky, soft wines with that buttered popcorn character I refer to as “greasy”. But because this vineyard ripens so late and so slowly, the fruit retains perfect acidity and considerably more stuffing than most California Chardonnays. A wine that will accompany a wide range of food dishes.



Technical Data:

Composition:	100% Chardonnay
Appellation:	Floodgate Vineyard Anderson Valley, Mendocino County
Harvest Date:	October 10, 2002
Alcohol:	13.7%
pH:	3.53
TA:	0.67g/100ml
Barrel Aging:	8 months
Type of Oak:	15% new French oak 85% 2-4 yr-old French oak
Bottling Date:	June 26, 2003
Production:	325 cases
Release Date:	September 2003

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.

Intrigue your senses with this forward, accessible, intensely aromatic Chardonnay. Flavors of lemongrass and pear with overtones of vanilla combine with a crisp acidity balanced with oak, malo-lactic acids and essence of tropic fruit and mineral to create a rich 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.

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