

PETERSON WINERY

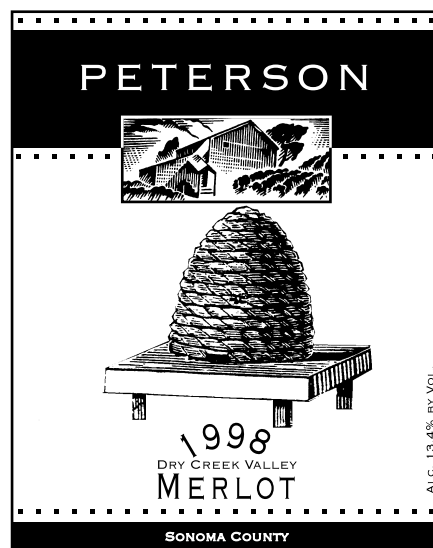


1998 MERLOT

DRY CREEK VALLEY

Technical Data:

Composition:	85% Merlot 60% Norton Ranch/40% Bradford Mountain 12% Cabernet Franc – Bradford Mountain 2% Cabernet Sauvignon – Bradford Mountain 1% Petite Verdot – Bradford Mountain
Appellation:	Dry Creek Valley, Sonoma County
Harvest Dates:	Oct. 9, 20 & 25
Alcohol:	13.8%
pH:	3.39
TA:	0.60g/100ml
Barrel Aging:	20 months
Type of Oak:	35% new French oak 65% 1-3 yr-old French oak
Bottling Date:	June 28, 2000
Production:	350 cases
Release Date:	January 2001



Tasting Notes:

Deeply garnet colored with aromas of ripe plum and cherry with a slight dusty and herbal essence in the background. Delicate yet intense flavors of dark cherries, chocolate and vanilla with a sweet oak finish. With more than 50% of the grapes from Bradford Mountain, this Merlot expresses the intensity and richness of fruit grown in the Bradford Mountain vineyard.

Vineyards:

Norton Ranch Estate

The Norton Ranch Estate vineyard sits a little above the valley floor on the benchland of Dry Creek Valley. The soil at Norton Ranch has a larger percentage of clay and gravel resulting in lower yields of intensely flavored and balanced fruit.

Bradford Mountain Estate

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 varietals 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.