

PETERSON WINERY

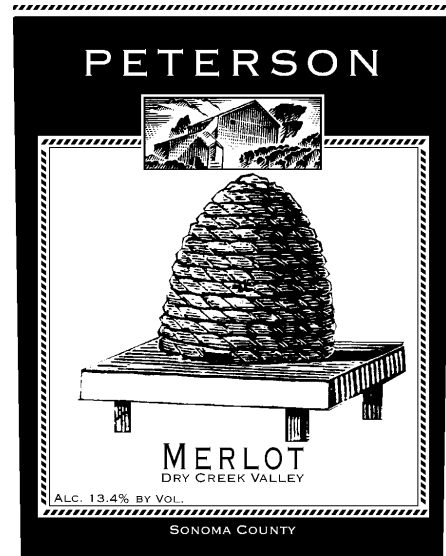


2000 MERLOT

DRY CREEK VALLEY

Technical Data:

Composition: 60% Bradford Mountain/40% Norton Ranch
Varietal Breakdown: 89% Merlot, 11% Petit Verdot
Harvest Dates: Sept. 28 & Oct. 4, 2000, Oct. 19, 2000
Appellation: Dry Creek Valley, Sonoma County
Alcohol: 13.4%
pH: 3.35
TA: 0.67g/100ml
Barrel Aging: 21 months
Type of Oak: 20% new French oak, 80% 1-3 yr-old French oak
Bottling Date: July 11, 2002
Production: 275 cases (750 ml) / 60 cases (375 ml)
Release Date: July 2003



Tasting Notes:

Aromas of sweet vanilla oak gently mix with luscious ripe cherries, preparing your palate for the treat to follow. The perfect balance of fruit, oak, structure and tannin create a refined, elegant wine. Richly concentrated flavors of ripe black cherries and plums mingle with traces of dark chocolate and cedar. Deliciously intense from the first sip to the long full finish, our 2000 Merlot beautifully captures the essence of its origins in the special terroir of Bradford Mountain.

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.