

PETERSON WINERY

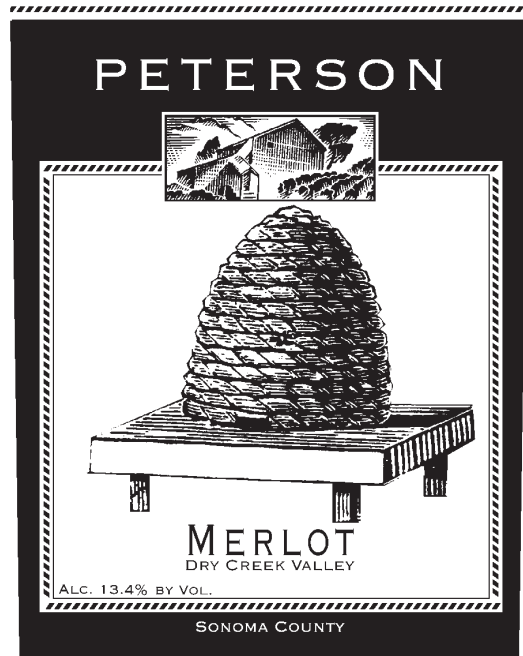


DRY CREEK VALLEY

2001 MERLOT DRY CREEK VALLEY

Technical Data:

Composition:	100% Bradford Mountain
<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
75% Merlot	Sept. 6, 2001
16% Petit Verdot	Oct. 3, 2001
9% Cabernet Franc	Sept. 10, 2001
Appellation:	Dry Creek Valley, Sonoma County Bradford Mountain Vineyard
Alcohol:	13.7%
pH:	3.63
TA:	0.54g/100ml
Barrel Aging:	22 months
Type of Oak:	25% new French oak 75% 1-3-year-old French oak
Bottling Date:	August 13, 2003
Production:	225 cases (750ml) / 35 cases (375ml)
Release Date:	June 2005



Tasting Notes:

With just the right balance of fruit, tannins and oak, our 2001 Merlot offers perfumed aromas of tree-ripened dark cherries and plums and a rich, satiny mouthfeel. Subtle cherry and plum flavors mesh with hints of cocoa, cedar and minerals to reveal the complex nature of this mountain-grown Merlot. Our luscious Merlot is an excellent match for those big-red-wine-driven meals like grilled rib eye, herb-encrusted rack of lamb or a seared duck breast.

Vineyard:

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.

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