

PETERSON WINERY



DRY CREEK VALLEY

2000 PINOT NOIR

FLOODGATE VINEYARD

ANDERSON VALLEY, MENDOCINO COUNTY

Fred's Vintaged View:

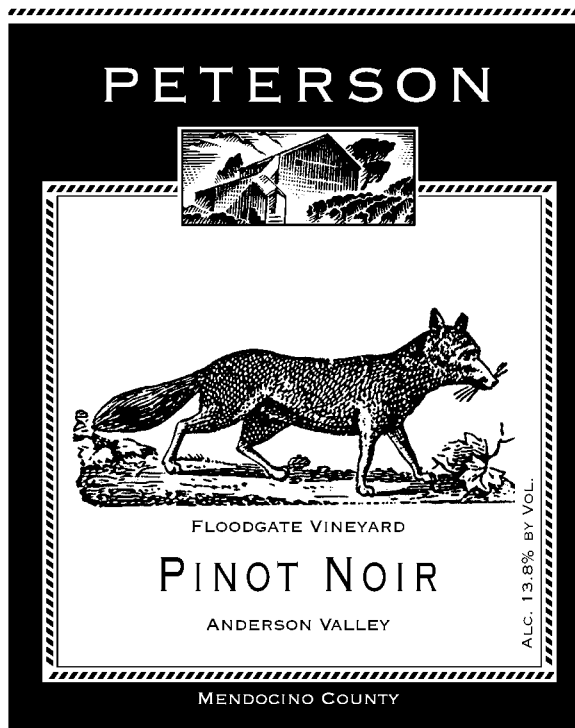
The Red cousin to our Floodgate Vineyard Chardonnays, this is a Pinot Noir to titillate the taste buds of the real Pinot Noir lover.

When I planted the vineyard, I used eight different Pinot Noir clones and planted to obtain maximum clonal diversity and complexity. After the long hang time, half of the grapes we fermented whole-cluster in one-ton vats. The balance of the grapes were destemmed and whole-berry fermented in our standard three-ton fermenters, using the naturally occurring yeasts on the grapes. The two fermentations were blended after pressing and immediately barreled down utilizing all Burgundy coopered French Oak of which 50% are new barrels, the balance being 1-year-old barrels. The wine is racked only once to remove the sediment out of barrels, utilizing nitrogen gas to preclude any oxidation of this delicate wine. After 18 months of barrel aging, the wine was bottled and is both unfinned and unfiltered.

Like a wonderful French Burgundy, the aromatics of the wine are both rich and complex, with wonderful spice and floral aromas. On the palate the wine has a richness beyond its body. Though not as big in fruit mid-palate as some other California Pinots, the fruit dimensions grow as the wine travels through your mouth and has a quality that I call "sap", which is the viscosity of the finish and how it lingers on the palate. I'm obviously very impressed with this wine. Perhaps it's because really good Pinot Noir's are so ethereal and not to be taken for granted.

Technical Data:

Composition:	100% Pinot Noir, Floodgate Vineyard
Appellation:	Anderson Valley, Mendocino County
Harvest Dates:	September 21 & 26, 2000
Alcohol:	13.8%
pH:	3.70
TA:	0.60 g/100ml
Barrel Aging:	18 months
Type of Oak:	100% French oak 50% new, 50% one-year-old
Bottling Date:	April 18, 2002
Production:	350 cases (750ml) / 85 cases (375ml)
Release Date:	February 2003



Tasting Notes:

With the complexity you look for in a Pinot Noir, this elegant wine begins with subtle aromas of smoke dusted with cherries, cranberries and dried herbs. Rich, smooth robust flavors offered in layers of vanillin spice, ripe fruit, subtle tea and sandalwood with a full finish. A wonderful wine to serve with butterflied leg of lamb or a wild mushroom risotto.

Vineyard:

Floodgate Vineyard sits 500 feet above the Anderson Valley floor on the ridge top at the valley's far west end. 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. The vineyard was planted to six low-yield pinot noir clones to produce the most complex and intensely flavored Pinot Noir possible.

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