

PETERSON WINERY



DRY CREEK VALLEY

2003 SYRAH GRAVITY FLOW BLOCK BRADFORD MOUNTAIN VINEYARD

Fred's Vintaged View & Vineyard Notes:

The 2003 "Gravity Flow Block" Syrah is the realization of a dream of mine to produce a Syrah grown on the most exposed, well-drained location on our Bradford Mountain vineyard. This rocky hillock directly behind my house on Bradford Mountain got its name from the fact that at the top sits our 10,000 gallon water tank that serves our house and garden via gravity flow.

I began planting our Bradford Mountain vineyard in the late 1980s with a block of Syrah and a small amount of Viognier. In 1994 and 1995, I produced a small amount of Syrah wine (with Viognier) and thought the wine was fantastic. You can understand my excitement at the prospects of the quality of Syrah that could be grown on this rocky, perfectly exposed site. Though I had cleared the brush off the hill in the early 1990's, it remained unplanted through the remainder of the decade as I put my efforts into our new winery business.

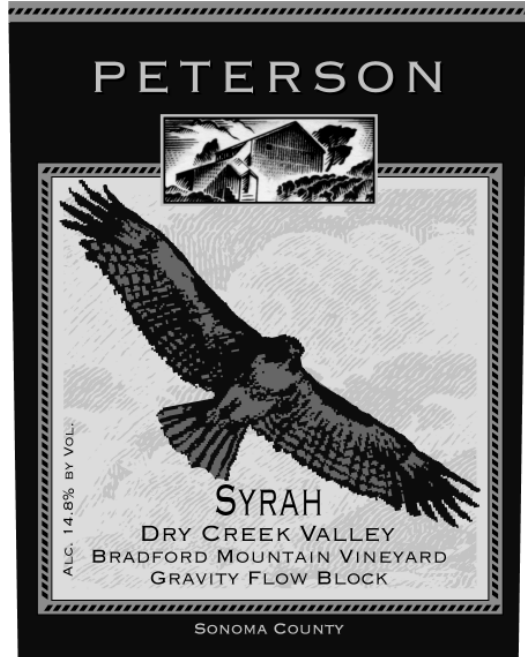
In March 2001, I planted the vineyard to 90% Syrah (5 clones), 8% Viognier and 2% Petite Sirah with the vines planted 3 feet apart in the row and 6 feet between rows. Though the rocky ground made digging the planting holes a pain, we dug extra large holes mixing the rocky parent soil with substantial quantities of compost to give the vines a jump start. We trained the vines up their training stakes that year and in 2002 harvested a small crop that we blended into our Mendocino Carignane.

The 2003 "Gravity Flow" Syrah was harvested on September 22nd. After being destemmed to one of our 3-ton open top fermenters, the juice was 24.8 Brix, 6.2 grams/liter acid and pH 3.28. After a week of soak/fermentation with frequent punch downs for extraction of color and flavor, the wine was drained/pressed and barreled down.

The resulting wine is head spinning with big chewy, juicy flavors and lots of fruit. And at the core of this wine you'll discover that amazing mineral essence, the trademark of Bradford Mountain terroir.

Tasting Notes:

This well-balanced wine embodies all the classic characteristics of a great Syrah. Mountain-grown grapes deliver the added bonus of delicious mineral notes and intense fruit flavors. Concentrated dark-skinned fruit, well-worn leather and mocha blend with blackberry, smoke and rich vanilla to fill your senses. Robust yet smooth, this alluring Syrah is best described by sipping it for yourself.



Technical Data:

Composition:	92% Syrah 8% Viognier
Appellation:	Dry Creek Valley, Sonoma County Bradford Mountain Vineyard Gravity Flow Block
Harvest Dates:	September 22, 2003
Alcohol:	13.7%
pH:	3.37
TA:	0.71g/100ml
Barrel Aging:	22 months
Type of Oak:	50% New French oak 50% 1-3 yr-old French oak
Bottling Date:	July 22, 2005
Production:	210 cases
Release Date:	December 2005

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