

PETERSON WINERY



DRY CREEK VALLEY

2000 ZINFANDEL

BRADFORD MOUNTAIN VINEYARD

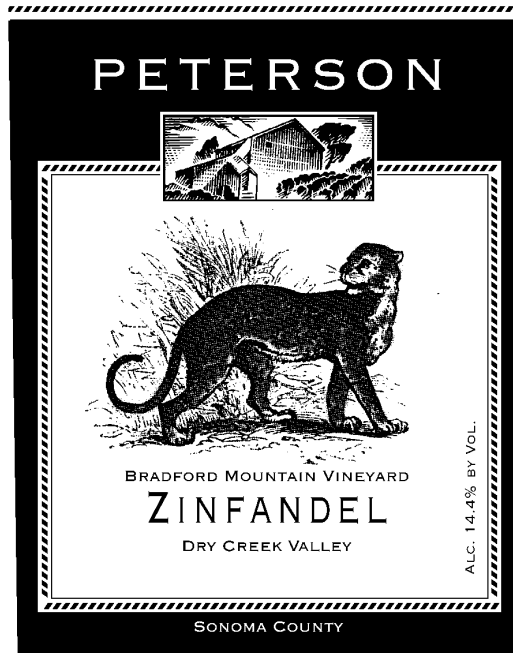
DRY CREEK VALLEY

Fred's Vintaged View:

I fell in love with mountain wines and mountain vineyards in 1979 when I first laid eyes on Mount Eden Vineyards in the Santa Cruz Mountains. I carried that devotion to mountain wines with me when I moved up to Dry Creek Valley in 1983 to develop a vineyard and build my house on Bradford Mountain.

The Bradford Mountain Zinfandel comes from a small, gnarly block of Zinfandel planted before 1900. With the exception of a few old Petite Sirah vines in the block, it's pretty much all Zinfandel. Unlike the benchland Zins, the mountain Zin has a peppery quality and more black fruit character (think wild blackberry).

I'm fond of saying that this is wine with incredible Zin fruit on the palate and a structure like a great cabernet. Though few Zinfandels can stand up to more than a decade of bottle aging, this is certainly one of them and will reward those folks with the proper storage and patience to lay it down.



Technical Data:

Composition:	98% Zinfandel - Bradford Mountain Vineyard 2% Petite Sirah
Appellation:	Dry Creek Valley, Sonoma County Bradford Mountain Vineyard
Harvest Dates:	Sept. 16 (Petite), Sept. 20 & 23, 2000 (Zin)
Alcohol:	14.4%
pH:	3.27
TA:	0.78g/100ml
Barrel Aging:	20 months
Type of Oak:	25% new French & American oak 75% 1-4 yr-old French & American oak
Bottling Date:	June 5, 2002
Production:	400 cases
Release Date:	May 2003

Tasting Notes:

Intensely rich aromas fill your senses, evoking memories of great mountain-grown Zinfandels. Deeply concentrated berry flavors shine against the backdrop of black pepper, creamy vanilla, toasty oak and a hint of mineral quality. Velvety smooth with a long plush, opulent finish—bet you can't set this glass of wine down after just one sip. Another Zin to add to your memory banks and your cellar.

Vineyard:

Bradford Mountain Estate Vineyard sits the western edge of Dry Creek Valley. Originally planted before 1900, the 32-acre mountaintop vineyard (elevation 1000 feet) was partially replanted in 1980. 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.

P. O. BOX 1374, 1040 LYTTON SPRINGS ROAD, HEALDSBURG, CA 95448-1374 • PH 707 431 7568 • FAX 707 431 1112

www.petersonwinery.com • friends@petersonwinery.com