

PETERSON WINERY



1998 ZINFANDEL

DRY CREEK VALLEY

Technical Data:

Composition: 84% Zinfandel
90% Norton Ranch/10% Bradford Mountain
12% Petite Sirah – Norton Ranch
2% Carignane – Old Vine, hillside of
Dry Creek Valley
2% Mourvedre – Norton Ranch

Appellation: Dry Creek Valley, Sonoma County

Harvest Dates: Oct. 1 - 21, 1998

Alcohol: 13.8%

pH: 3.45

TA: 0.71g/100ml

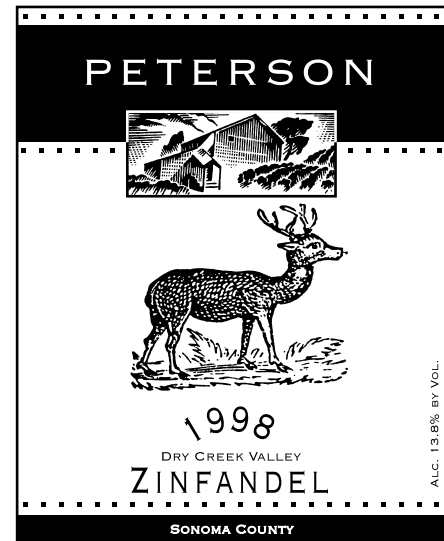
Barrel Aging: 11 months

Type of Oak: 10% new American oak
90% older French oak

Bottling Date: Sept. 1-2, 1999

Production: 1064 cases

Release Date: October 2000



Tasting Notes:

Purplish ruby hues envelope a typical Dry Creek Valley Zinfandel nose—ripe berries, spicy black pepper, rich raspberries and sweet oak. Smooth, lush and accessible flavors bursting with the perfect blend of ripe juicy raspberries and cherries with a subtle background of richly aromatic fresh ground black pepper.

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.