

PETERSON WINERY

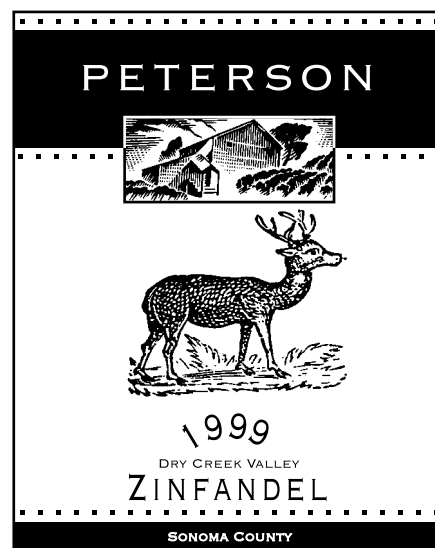


1999 ZINFANDEL

DRY CREEK VALLEY

Technical Data:

Composition:	79% Zinfandel– 79% Norton Ranch & other benchland vineyards/21% Bradford Mountain 11% Carignane Old Vine, hillside of Dry Creek Valley 8% Petite Sirah – Norton Ranch 2% Mourvedre – Norton Ranch
Appellation:	Dry Creek Valley, Sonoma County
Harvest Dates:	Sept. 21 - Oct. 12, 1999
Alcohol:	13.8%
pH:	3.73
TA:	0.595g/100ml
Barrel Aging:	10 months
Type of Oak:	10% new American oak 90% older French oak
Bottling Date:	Aug. 30, 2000
Production:	950 cases (750ml) / 50 cases (375ml)
Release Date:	Fall 2001



Tasting Notes:

Tasting our '99 Dry Creek Zinfandel evokes memories of walking through a patch of ripening raspberries on a warm summer's evening. A full, rich mouthfeel, balanced structure and multiple layers of flavors lay beneath the initial burst of fresh picked raspberries that greets you. The complexity of the wine as it lingers on your palate reveals jammy berries, hints of cocoa, sweet oak and gentle tannins.

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.