

PETERSON WINERY



2000 ZINFANDEL

DRY CREEK VALLEY

Technical Data:

Composition:

Varietal Breakdown:

78% Zinfandel

72% Norton Ranch

17% Banda Vineyard

11% Catelani Vineyard

15% Carignane-Old Vine, hillside

6% Petite Sirah-Norton Ranch

1% Mourvedre-Norton Ranch

Harvest Dates:

Sept. 19 & 21, 2000

Sept. 18, 2000

Sept. 23, 2000

Sept. 20, 2000

Sept. 16, 2000

Oct. 10, 2000

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 14.7%

pH: 3.66

TA: 0.59g/100ml

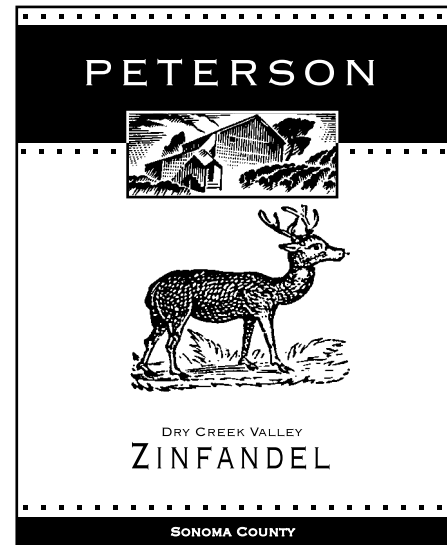
Barrel Aging: 10 months

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

Bottling Date: Aug. 21, 2001

Production: 650 cases (750ml) / 140 cases (375ml)

Release Date: April 2003



Tasting Notes:

Deep burgundy hues and rich berry aromas hint at the concentration of flavors to come. This wine bursts with the essence of luscious raspberry, blackberry and vanilla, balanced with a velvety smooth mouthfeel and the brambly bite of a Dry Creek Valley Zin. Robust but not overpowering, with a deliciously jammy finish, this irresistible wine is a must-have treat for your cellar. Invite this Zin to any of your favorite meals and be surprised at how well it fits in.

Primary Vineyard:

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.