

PETERSON WINERY



DRY CREEK VALLEY

2002 ZINFANDEL

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Fred's Vintaged View:

Though all of our Zinfandels are made from Dry Creek Valley grapes, our Dry Creek blend, as we refer to it, is a wine that we hope reflects the overall Dry Creek Valley Zinfandel *terroir*, as opposed to a single-vineyard character. It's also the Zinfandel that contains the highest percentages of blending varietals to give the wine maximum spice and an "in your face" quality.

Our 2002 Dry Creek blend is a very food-friendly wine with 9% Petite Sirah in the blend, as well as 2% Carignane and 3% Mataro (a.k.a. Mourvèdre) to give the wine more complexity and depth of flavors. Well-balanced with a nice structure of fruit and tannins, this Zinfandel has extra depth and more nuances than the typical high alcohol, "fruit bomb" Zinfandels.

Technical Data:

Composition:

Varietal Breakdown:

86% Zinfandel

50% Norton Ranch

50% West Vineyard

9% Petite Sirah-Norton Ranch

3% Mourvèdre-Norton Ranch

2% Carignane-Tollini

Harvest Dates:

Sept. 10 & 12, 2002

Sept. 16, 2002

Sept. 9, 2002

Sept. 27, 2002

Oct. 11, 2002

Dry Creek Valley,

Appellation:

Sonoma County

Alcohol: 13.8%

pH: 3.63

TA: 0.64g/100ml

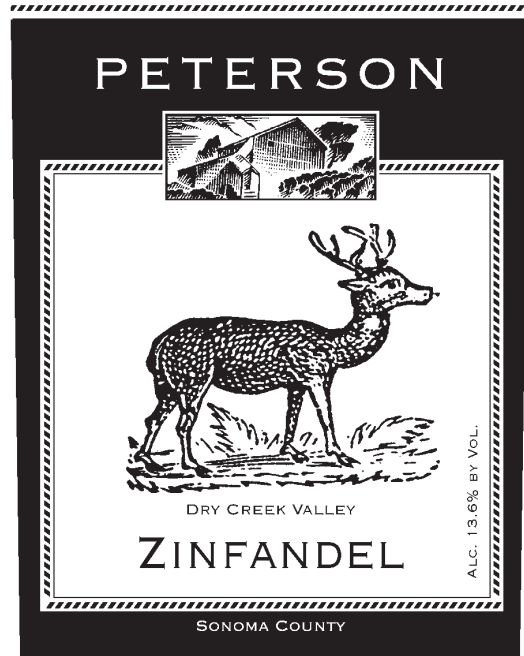
Barrel Aging: 20 months

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

Bottling Date: May 6, 2004

Production: 845 cases (750ml) / 100 cases (375ml)

Release Date: November 2005



Tasting Notes:

Enticing creamy oak aromas mingle with ripe cherry and raspberry. Smooth, yet with spicy fruit characteristics, this Zin reveals a complexity of flavors as you taste through its layers. Ripe raspberry and spicy cherry blend with a mineral essence and hints of black pepper and vanilla. Nicely balanced and well structured, it's a wonderful wine to accompany dinner or to sip by itself after a long day.

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.

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