

PETERSON WINERY

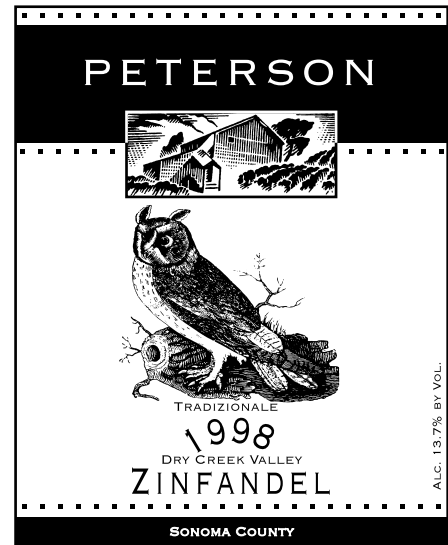


1998 TRADIZIONALE ZINFANDEL

DRY CREEK VALLEY

Technical Data:

Composition:	97% Zinfandel 3% Field blend: mixed black grapes (2.5%) and white grape (.5%) varieties
Appellation:	Dry Creek Valley, Sonoma County
Harvest Dates:	Sept. 24 & 30, 1998
Alcohol:	13.8%
pH:	3.45
TA:	0.65g/100ml
Barrel Aging:	18 months
Type of Oak:	20% new American oak 80% older French & American oak
Bottling Date:	April 19, 2000
Production:	475 cases
Release Date:	November 2000



Tasting Notes:

Aromas of raspberries, black pepper and sweet oak capture your imagination of Italian immigrant field-blend Zinfandel. Living up to expectations with flavors of big jammy fruit, rich ripe raspberries, vanilla and white pepper. The intensity of the fruit fully develops on the backside of the palate creating an expansive finish. This Zinfandel has the elegance of a well-made wine and the structure of an old-fashioned Italian red.

Vineyards:

West Vineyard

An 80-year-old dry-farmed, head-trained Zinfandel vineyard located on a hillside in the southeast corner of Dry Creek Valley. A traditional field-blend vineyard; a small portion is planted with mixed black varieties such as Petite Sirah, Carignane and Mataro, along with a few white grape varieties.

Bernier Vineyard

Located on the hillside above Canyon Road, this 10-year-old dry-farmed, head-trained 100% Zinfandel vineyard produces grapes that reflect the essence of Dry Creek Valley Zinfandel.