

PETERSON WINERY



1999 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: Oct. 3, 1999

Alcohol: 13.8%

pH: 3.47

TA: 0.65g/100ml

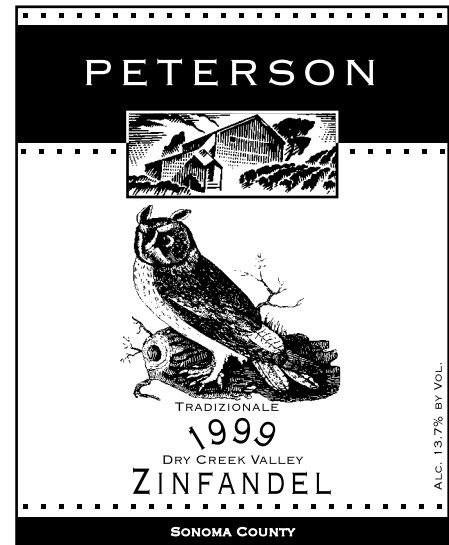
Barrel Aging: 20 months

Type of Oak: 100% older French & American oak

Bottling Date: June 12, 2001

Production: 400 cases

Release Date: February 2002



Tasting Notes:

This old-vine field-blend creates its own style based on the growing season and how each grape variety fared for that year. The 1999 growing season was close to ideal, and the wines reflect the quality of the vintage. Our Tradizionale Zinfandel stands out as a winner. The aromas of bright forward fruit, mixed berries, spicy cherry and a touch of vanilla invite you in and what follows lives up to expectations. Smooth, rich flavors—dark berries, bright cherries, and hints of strawberry, vanilla, cedar and tea—along with high acids and tamed tannins create a perfectly balanced wine. A Zinfandel to complement a host of foods or to just enjoy for the simple pleasure it brings you.

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.