

PETERSON WINERY



2000 TRADIZIONALE ZINFANDEL

DRY CREEK VALLEY

Technical Data:

Composition: 95% Zinfandel
5% Field blend: mixed black grapes (3.5%)
and white grape (1.5%) varieties

Appellation: Dry Creek Valley, Sonoma County

Harvest Dates: Sept. 9 & 17, 2000

Alcohol: 14.8%

pH: 3.57

TA: 0.78g/100ml

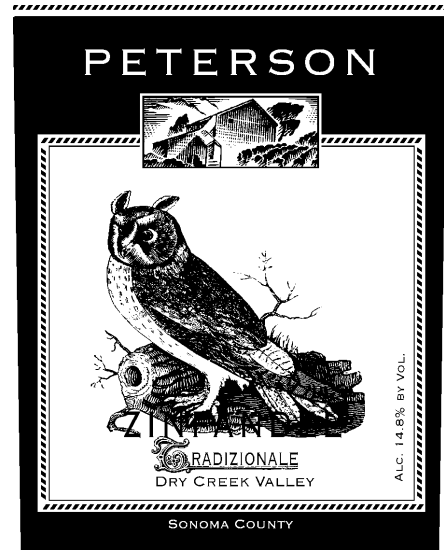
Barrel Aging: 20 months

Type of Oak: 100% older French & American oak

Bottling Date: May 29, 2002

Production: 300 cases

Release Date: September 2003



Tasting Notes:

Our Tradizionale Zinfandel, produced from an old-vine, field-blend Zinfandel and a younger dry-farmed Zin, offers luscious aromas of freshly picked berries with a touch of black pepper. This rich, smooth, full-bodied wine is layered with flavors of ripe, juicy raspberries and blackberries, plums, with hints of black pepper and candied apples. The lush, jammy mouthfeel and delicious, long finish add to the overall complexity of the wine. A terrific match with hearty Italian fare, mouth-watering steaks, or chocolate decadences.

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.