

**Peters Family Winery****2004 Cabernet Sauvignon, Gardner Vineyard
(Sierra Foothills)**

This wine aims to be on your palate, not in your face. There are fruit and berries here, but this wine is about the whole, not the parts. There's wood, but don't bother looking for it because it is so integrated into the marriage that it belies the fact that the wine spent 35 months in French staves. I salute Doug Peters' winemaking, but the story of this wine probably goes most significantly to the terroir of the Gardner Vineyard.

At 2700' elevation in the Sierra Foothills, God was the first to put the hand of supreme balance on the Cabernet Sauvignon foundation of this baby - hang time up there isn't about getting "extra" sugar! Apparently His work got a helping hand with the infusion of a bit of Sonoma Mountain AVA Merlot (11%) to finish off. You could say, this wine has got *Altitude*. Thank God!

Reviewed February 20, 2008 by [Roger Dial](#).

THE WINE

Winery: [Peters Family Winery](#)

Vineyard: Gardner Vineyard

Vintage: 2004

Wine: Cabernet Sauvignon

Appellation: [Sierra Foothills](#)

Grapes: [Cabernet Sauvignon](#) (89%), [Merlot](#) (11%)

Price: \$42.00

THE REVIEWER**Roger Dial**

Under various hats

(winegrower/maker/negotiant/writer)

Roger Dial has been tasting wine professionally for 40 years. He regards varietal and regional diversity as the best virtues of wine, and is

ever-suspicious of the quest (by

producers and critics, alike) for "universal greatness". His tasting regime is simple: Is the wine technically sound? Is it interesting? Warning: he's a sucker for all aromatic varieties.