

P. O. Box 1374
4791 Dry Creek Road
Bldg. 7, Healdsburg, CA 95448



tel 707 431 7568
fax 707 431 1112
www.petersonwinery.com

2006 ZERO MANIPULATION

RED TABLE WINE

Fred's (Peterson) Vintaged View:

The 2006 Zero is again a Rhone-style blend, with delicious flavors and easy-to-drink structure. Building on its solid core of juicy old vine Carignane fruit, we blended in 6% Petite Sirah from the West Vineyard in Dry Creek Valley. The Petite Sirah gives the blend a richness along with solid acids and tannins to strengthen its backbone. 4% of both Zinfandel and Syrah add some fresh jammy fruit flavors and a little more zing to the Zero.

As always, this wine is “easy to use and cheap to operate.”

Technical Data:

Composition: 86% Carignane, Tollini Vineyard,
Redwood Valley, Mendocino
6% Petite Sirah, West Vineyard,
Dry Creek Valley, Sonoma County
4% Zinfandel, Borkow Vineyard,
Dry Creek Valley, Sonoma County
4% Syrah, Olsen Vineyard,
Dry Creek Valley, Sonoma County

Appellation: Mendocino

Harvest Date: Oct. 17 & 18, 2006 (Carignane)
Oct. 2, 2006 (Petite Sirah)
Sept. 18, 2006 (Zinfandel)
Oct. 3, 2006 (Syrah)

Alcohol: 13.6%

pH: 3.40

TA: 0.68g/100ml

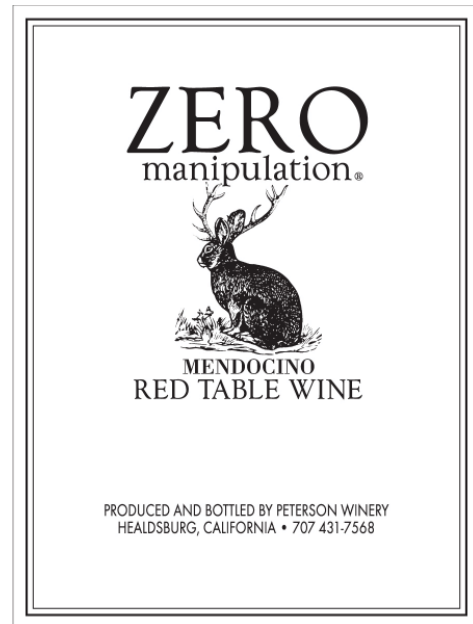
Barrel Aging: 11 months

Type of Oak: 90% 3-6 year-old French & American
oak barrels,
10% new American oak barrels

Bottling Date: October 9, 2007 (unfined & unfiltered)

Production: 1200 cases

Release Date: March 2008



Tasting Notes:

When you want a great glass of wine but don't want to open a special bottle, think Zero Manipulation. It's easy-to-drink with clean vibrant fruit aromas and flavors, and has just enough structure to make it interesting without needing a year or two of cellar aging.

Our 2006 Zero comes with a long “perfect for” list: take-out night, a glass of wine after work that I can enjoy but don't have to think about or describe to my friends tomorrow, BBQ ribs, your favorite comfort food, a fire-side chat with friends and more. The only downside to Zero: you may like it so much that it becomes your special treat!

Primary Vineyard:

Tollini Vineyard
This traditional head-trained, dry-farmed Carignane vineyard was planted by Alvin Tollini's father when he returned from the service after World War II. The gravely well-drained soil of this southwest-facing benchland site produces fruit with intense color and great depth of flavor.