



Fred's (Peterson) Vintaged View:

The 2008 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 another Tollini Vineyard in Redwood Valley. The Petite Sirah gives the blend a richness along with solid acids and tannins to strengthen its backbone. 6% of both Syrah and Zinfandel add some fresh jammy fruit flavors and a little more zing to the Zero.

Zero Manipulation is our winemaking philosophy that we use on all of our wines. Our definition of Zero Manipulation is using the gentlest winemaking techniques possible to maximize flavors, aromatics and the original essence of the wine for the given vineyard and vintage. The less you do in the course of a wine's tenure in the cellar, the more of the grape's, vineyard's, and vintages essence you'll have to bottle. Every time you do something to a wine, you take out a little of what you started with.

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

Technical Data:

Composition: 82% Carignane, Tollini Vineyard,
Redwood Valley, Mendocino
6% Petite Sirah, Tollini Vineyard,
Redwood Valley, Mendocino
6% Zinfandel, Borkow Vineyard,
Dry Creek Valley, Sonoma County
6% Syrah, Olson Vineyard,
Dry Creek Valley, Sonoma County

Appellation: Mendocino County

Alcohol: 13.7%

pH: 3.58

TA: 0.68g/100ml

Barrel Aging: 20 months

Cooperage: 100% older, neutral 60 gallon oak barrels

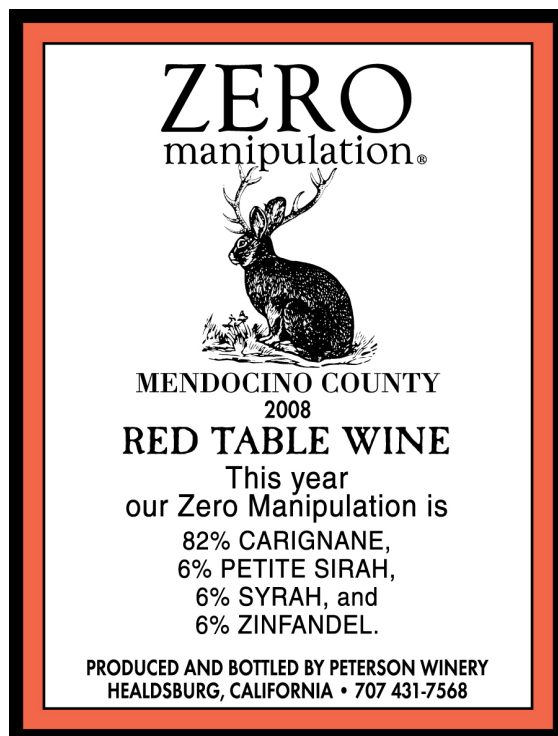
Bottling Date: May, 13, 2010 (unfiltered & unfinned)

Production: 1200 cases

Release Date: August 2010

2008 ZERO MANIPULATION

RED TABLE WINE



Tasting Notes:

We describe our '08 Zero blend as "Italianate meets Côte du Rhône." Bold aromas of berry, oak and earthiness intrigue the senses. Easy tannins frame bright, creamy flavors of boysenberry with hints of smoke, leather and cola.

Whether you pair with pizza, ribs, mac 'n' cheese, or a game of pool, our '08 Zero aims to please.

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.