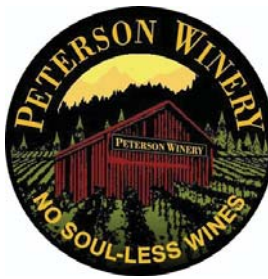


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2005 ZINFANDEL

DRY CREEK VALLEY

Fred's (Peterson) Vintaged View:

Though all of our Zinfandels are made from Dry Creek Valley grapes, our Dry Creek blend, as we refer to it, is a wine that we hope reflects the overall Dry Creek Valley Zinfandel *terroir*, as opposed to a single-vineyard character. It's also the Zinfandel that contains the highest percentages of blending varietals to give the wine maximum spice and an "in your face" quality.

Our 2005 Dry Creek blend is a very food-friendly wine with 2% Carignane, as well as 5% Petite Sirah and 5% Mourvèdre to give the wine more complexity and depth of flavors. Accompanying the depth of spicy flavors, you'll find a well-balanced wine with a nice structure, good tannins and delicious fruit.

The cooler '05 growing season produced balanced, complex fruit. This balance and complexity is reflected in all of our 2005 wines. Enjoy!

Tasting Notes:

Our 2005 Dry Creek Valley Zinfandel offers bright fruit, firm yet softening tannins, solid acids and vanillin oak notes—all in harmonious balance. The intense blackberry aromas blend with subtle black pepper and a touch of earthiness. Hints of ripe cherry and cocoa join the lush, smooth core of blackberry and spicy black pepper. Creamy mocha and vanilla merge with the brambly berry essence for a delicious finish.

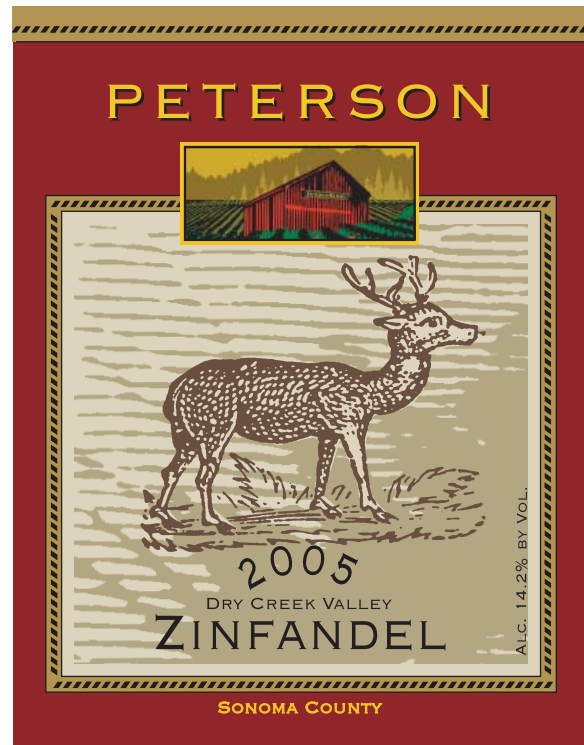
Vineyards:

West Vineyard

The West Vineyard sits a little above the valley floor on the benchland of Dry Creek Valley. The soil at the West Vineyard has a larger percentage of clay and gravel resulting in lower yields of intensely flavored and balanced fruit.

Funsten Vineyard

The Funsten Vineyard sits a little above the valley floor on the benchland of Dry Creek Valley. The soil also has a larger percentage of clay and gravel resulting in lower yields of intensely flavored and balanced fruit.



Technical Data:

Composition:

Varietal Breakdown:
88% Zinfandel
5% Petite Sirah
5% Mourvèdre
2% Carignane

Harvest Dates:

Sept. 21, 23 & 30, 2005
Oct. 25, 2005
Oct. 7, 2005
Oct. 20, 2005

Appellation: Dry Creek Valley, Sonoma County
Alcohol: 14.2%
pH: 3.65
TA: 0.62g/100ml
Barrel Aging: 13 months
Type of Oak: 20% new Hungarian oak barrels,
10% new French oak barrels,
70% 3-7 year-old neutral oak barrels
Bottling Date: Nov. 17, 2006 (unfined & unfiltered)
Production: 550 cases (750ml) / 50 cases (375ml)
Release Date: February 2008