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2006 ZINFANDEL

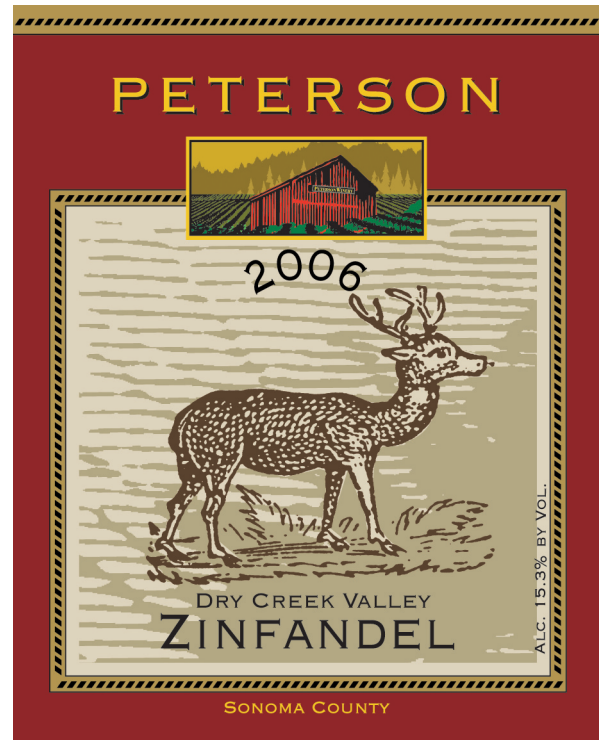
DRY CREEK VALLEY

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 varieties to give the wine maximum spice and an intriguing multifaceted quality.

Our 2006 Dry Creek blend is a very food-friendly wine. 8% Carignane and 6% Petite Sirah gives the wine additional 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 mild '06 growing season produced balanced, complex fruit. This balance and complexity is reflected in all of our 2006 wines. Enjoy!



Tasting Notes:

A plush mouthfeel holds spicy blackberry, dark plum and tart cherry fruit balanced with toasty coffee and cocoa traces and a dash of black pepper. The spicy fruit, dark chocolate and hints of cedar linger on through the finish. Great structure and layered complexity will carry this wine through 3-5 years of cellar aging, or enjoy it now after decanting.

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:
86% Zinfandel
8% Carignane
6% Petite Sirah

Harvest Dates:

Sept. 18, 22 & 29, 2006
Oct. 17, 2006
Oct. 2, 2006

Appellation: Dry Creek Valley, Sonoma County
Alcohol: 15.3%
pH: 3.52
TA: 0.64g/100ml
Barrel Aging: 15 months
Type of Oak: 18% new Hungarian oak barrels,
6% new American oak barrels,
76% 3-8 year-old neutral oak barrels
Bottling Date: Jan. 16, 2008
Production: 720 cases (750ml) / 60 cases (375ml)
Release Date: February 2009