

PETERSON WINERY

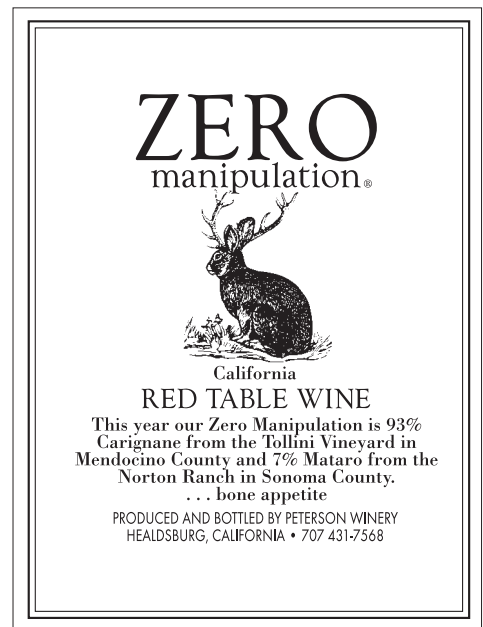


2000 ZERO MANIPULATION

RED TABLE WINE

Technical Data:

Composition:	93% Carignane, Tollini Vineyard, Redwood Valley, Mendocino County 7% Mataro, Norton Ranch, Sonoma County
Appellation:	Mendocino County
Harvest Date:	Oct. 16, 2000
Alcohol:	13.1%
pH:	3.48
TA:	0.71g/100ml
Barrel Aging:	10 months
Type of Oak:	100% older French oak
Bottling Date:	Aug. 28, 2001
Production:	650 cases
Release Date:	January 2002



Tasting Notes:

As the name implies, this wine is a no-nonsense blend of Carignane and Mataro (also known as Mourvedre). Medium-bodied with spicy fruit aromas, our 2000 Zero has subtle flavors of cherries, strawberries and candied apples balanced with earthy tannins and good acidity. A perfect wine for most meals and for everyday quaffing.

Vineyards:

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.

Norton Ranch Estate

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