

PETERSON WINERY



DRY CREEK VALLEY

2003 ZERO MANIPULATION RED TABLE WINE

Fred's Vintaged View:

The 2003 Zero is another Rhone-like Zero, and our finest Zero to date. Building on its solid core of juicy old vine Carignane fruit, we blended in 14% Syrah from my "Gravity Flow Vineyard" on the hill behind my house on Bradford Mountain. This gives the wine a bit more "gravitas" as well as a little bit of smoke and leather to the aromas. The 8% Mataro (a.k.a. Mourvèdre) brings some candied fruit to the palate as well as a hint of earthiness in the nose. As always, this wine is "easy to use and cheap to operate."

Technical Data:

Composition: 78% Carignane, Tollini Vineyard,
Redwood Valley, Mendocino County
14% Syrah, Gravity Flow Block,
Bradford Mountain Vyd, Dry Creek Vly,
Sonoma County
8% Mourvèdre, Norton Ranch,
Dry Creek Valley, Sonoma County

Appellation: California

Harvest Date: October 10, 2003 (Carignane)
Sept. 22, 2003 (Syrah)
Sept. 25, 2003 (Mourvèdre)

Alcohol: 13.8%

pH: 3.40

TA: 0.68g/100ml

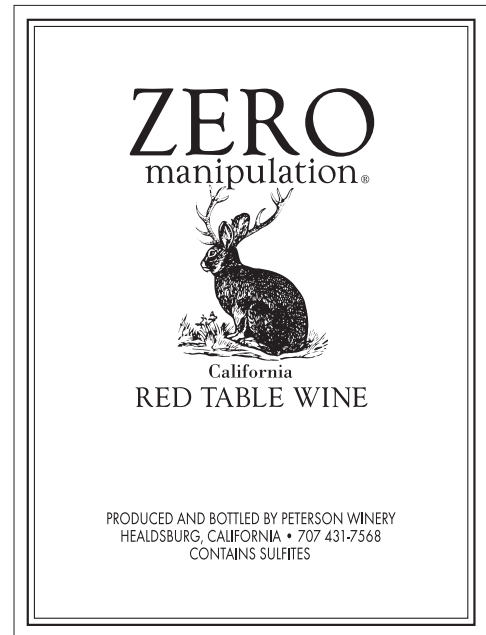
Barrel Aging: 17 months

Type of Oak: 100% 1-4 year-old French &
American oak

Bottling Date: March 18, 2005

Production: 725 cases

Release Date: May 2005



Tasting Notes:

The Carignane, Syrah and Mourvèdre marriage creates a juicy, luscious, easy-quaffing wine. Bright aromas of spicy cherries and plums mix with a hint of charred oak. The delicate fruit flavors of strawberry and ripe blackberries blend with the robust essence of leather and mocha, revealing a full mouthfeel and nice backbone to this wine. The finish of plum, sweet vanilla and tobacco complete the experience. Whether you are dining on macaroni & cheese, smokehouse ribs or flatiron steak, Zero Manipulation won't disappoint you or your dining partners.

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.

P. O. BOX 1374, 4791 DRY CREEK ROAD, BLDG. 7, HEALDSBURG, CA 95448-1374 • PH 707 431 7568 • FAX 707 431 1112

www.petersonwinery.com • friends@petersonwinery.com