

# PETERSON WINERY



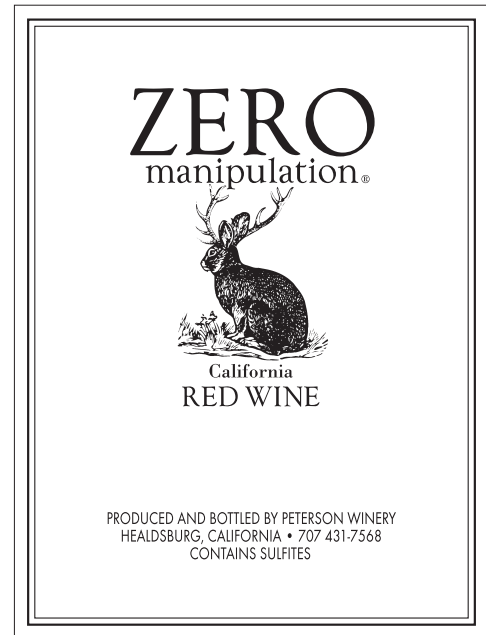
DRY CREEK VALLEY

## 2004 ZERO MANIPULATION RED WINE

### Fred's Vintaged View:

The 2004 Zero is a somewhat Rhone-like blend, and one of our finest Zero to date. Building on its solid core of juicy old vine Carignane fruit, we blended in 12% Zinfandel from the Mengali Vineyard in Alexander Valley. The Zin gives the blend a richness along with solid acids and tannins to strength the its backbone. The 11% 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: 77% Carignane, Tollini Vineyard,  
Redwood Valley, Mendocino County  
12% Zinfandel, Mengali Vineyard,  
Alexander Valley, Sonoma County  
11% Mourvèdre, Norton Ranch,  
Dry Creek Valley, Sonoma County

Appellation: California

Harvest Date: Sept. 27, 2004 (Carignane)  
Sept. 1, 2004 (Zinfandel)  
Sept. 10, 2004 (Mourvèdre)

Alcohol: 14.6%

pH: 3.50

TA: 0.62g/100ml

Barrel Aging: 14 months

Type of Oak: 100% 1-5 year-old French, American &  
Hungarian oak

Bottling Date: November 17, 2005

Production: 450 cases

Release Date: August 2006

### Tasting Notes:

Delicious and well-balanced sums up this terrific value-driven blend. Attractive aromas of fresh berries, cherry and vanilla add a nice dimension to this medium-bodied wine. A lush, full mouthfeel offers up rich berry and vanilla flavors married into a structure of crisp acid and smooth tannins. Our easy drinking Zero has enough character to share with a juicy steak or a juicy date. Take your pick.

### 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.

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