



Jamie's (Peterson) Vintaged View

Our Shiraz/Cab blend fits into the “burly not girly” wine category, and is our way of paying homage to our brethren down-under who produce some equally wonderful blends. When we first made the Syrah from the Olson Vineyard in Dry Creek Valley, the wine reminded us of the more opulent, fruit-forward Australian style. I started calling the wine in barrels Shiraz to differentiate from our Bradford Mountain Syrah.

Later, when tasting through the lots, we thought, “What would complement and give a little more backbone to the base wine?” Both my father (Fred) and I had spent time with winemakers from Australia, and had tried some of the wonderful things they could accomplish by combining soft Shiraz with structured Cabernet Sauvignon, thus providing the inspiration for this “new classic” blend.

The resulting wine follows the BBQ friendly Shinbone style, with added complexity not always found in the wines from Down Under.

Tasting Notes

Seeking something dark and captivating? You know we’re talking about wine, don’t you? If so, check out our ’10 Shinbone.

Dark intense aromatics of plum, espresso, tobacco and a hint of herbs de Provence wrap around layers of smoky oak. Well balanced with a velvety roughness, the ’10 Shinbone flavors echo the qualities found in the nose, and more. Ripe dark cherry mingles with hints of cedar, eucalyptus and an interesting mineral essence. Toasty oak remains in the background until the finish where it lingers on with just a touch of anise.

This mysterious beauty pairs perfectly with slow-smoked brisket or your favorite moussaka recipe.

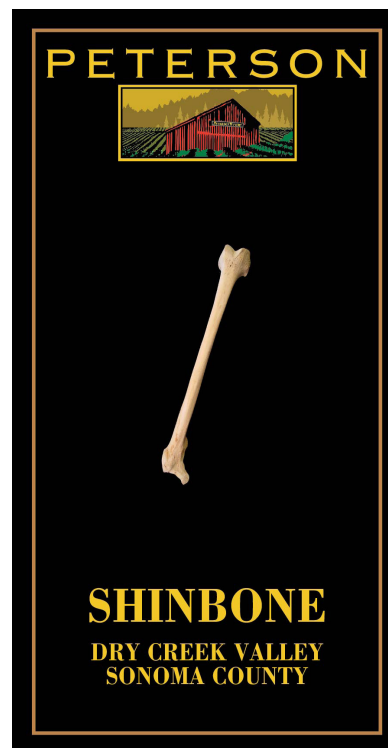
Primary Vineyard

Olson Vineyard

The Olson Vineyard is located just outside of Healdsburg in the southeast corner of the Dry Creek Valley. This Syrah (aka Shiraz) vineyard, adjacent to Dave & Aggie Olson's house, borders Dry Creek in deep but gravelly soil. The vines are trained to a quadrilateral cordon system, which opens them up for perfect light and air exposure, producing grapes with classic, full-flavored Australian-style Shiraz characteristics.

2010 SHINBONE

DRY CREEK VALLEY



Technical Data

Composition:

Varietal / Vineyard Breakdown:

60% Shiraz - Olson Vineyard

40% Cabernet Sauvignon - Bradford Mtn Est. Vnyd

Harvest Dates:

Oct. 20

Oct. 4 & 8

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 13.9%

pH: 3.85

TA: 0.67g/100ml

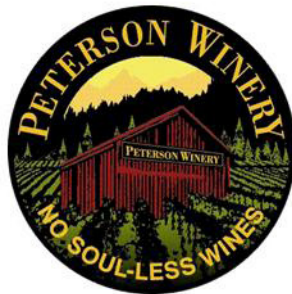
Barrel Aging: 21 months

Types of Oak: 20% new American oak barrels,
20% new Hungarian oak barrels,
60% 4-8 year-old American oak barrels

Bottling Date: June 14, 2012 (unfined & unfiltered)

Production: 440 cases (750ml),
50 cases (3L bag in a box)

Release Date: January 2013



2011 2 • 4 • 6 CAB

DRY CREEK VALLEY

Jamie Peterson's Vintaged View & Vineyard Notes

By blending grapes from selected blocks in two prime Northern Dry Creek Valley hillside vineyards, we produced this easy-going style of Cabernet Sauvignon. Made in the same manner as our mountain Cabernet, but aged in older, more neutral barrels, this is a have-your-cake and eat-it-too wine. With ample acidity, balanced tannin and moderate alcohol, this Cabernet should cellar well for 6-8 years and develop beautiful bottle bouquet to complement the fruit forward quality that makes it so delicious in its youth.

Tasting Notes

This wine's name and label reflect a playful attitude, but the liquid in the bottle is all business. Aromas of deep ripe berries threaded with toasty oak and an essence of forest floor forecast the serious flavors that follow. The velvety mouthfeel is loaded with the impact of a straight-shooting Cab, which is quickly revealed. Flavors of dark cherry, black currant, eucalyptus and hints of tobacco and cedar are tightly wound with the oak and tannic structure.

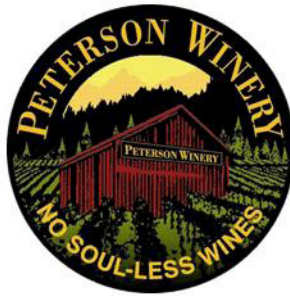
Though not a light or playful Cabernet, when given time to open, it is definitely a memorable one. Try pairing it with flashed grilled duck breast in a reduction sauce, or cedar-smoked brisket with garlic mashed potatoes and grilled portabellas.



Technical Data

Composition: 100% Cabernet Sauvignon
Appellation: Dry Creek Valley, Sonoma County
Harvest Dates: Sept. 28 & 29
Alcohol: 13.5%
pH: 3.65
TA: 0.68g/100ml

Barrel Aging: 22 months
Type of Oak: 100% neutral, 4-8 year-old French oak barrels
Bottled: June 27, 2013 (unfined & unfiltered)
Production: 246 cases
Release Date: April 2014



Fred's (Peterson) Vintaged View

Our "Mendo Blendo" reflects the two realities inherent in all interesting wines: place and people. The place being Mendocino County and the people (besides Jamie and myself) being Alvin and Sally Tollini, who grew the grapes that produced this wine. Though we would never trade living in and producing wines from Dry Creek Valley, I've always enjoyed Mendocino County and its wines.

Mendocino County winegrowing is an important part of my history. I began my winegrowing career in December 1973 as a vineyard worker for Frey Vineyards in Mendocino's Redwood Valley. In the late 1980s, I had the privilege to develop the Floodgate Vineyard, west of Philo in the Anderson Valley. We produced our Pinot Noir and Chardonnay from grapes grown in this vineyard from 1992 through 2002, when the vineyard was sold to Duckhorn Winery for their Goldeneye label.

We began producing our Zero Manipulation wine from the Tollini's Home Ranch "Wild Vines" Carignane in 2000, and have produced it every year since. Alvin Tollini is a third-generation Redwood Valley grower and a wonderful person, as well as an exceptional grape grower. When Alvin offered us some of his Petite Sirah grapes, we were excited to produce a wine with the Tollini Mendocino Petite Sirah at its core. With 52% Petite Sirah along with 43% Syrah, 3% Carignane and 2% Grenache—all from Tollini Vineyard—we couldn't legally call the wine a Petite Sirah, but wanted to come up with a fun name to reflect its origins. The name "Mendo Blendo" is our wink and a nod to Mendocino's other agricultural crop of note.

Primary Vineyard

Tollini Vineyard

Located in the Redwood Valley of Mendocino County, the vineyard has been farmed by three generations of the Tollini family. In addition to the old vine, dry farmed Carignane and Zinfandel, Alvin Tollini planted Petite Sirah, Barbera, Grenache, and Syrah over the past 30 years. The gravely, well-drained soil of the southwest-facing benchland site produces fruit with intense color and great depth of flavor.

Tasting Notes

Dark-toned fruit aromas laced with a subtle blend of fresh strawberry, leather, smoked meat and striations of oak create an intriguing entry to this lively blend. Dark, concentrated fruit flows across the palate from front to finish, revealing a mix of raspberry, cherry, pomegranate, rhubarb and more. Delicious snippets of dark chocolate nestle among the intense berry flavors. A firm structure cradles the wine, and steps backwards as it opens.

Give this wine some cellar time, or decant if enjoyed while young. It has the character to stand up to a robust beef stew, a rack of ribs or an all-meat pizza with extra cheese, but can also pair nicely with butternut squash and leek paella or eggplant lasagna.

2011 MENDO BLEND

MENDOCINO COUNTY



Technical Data

Composition:

Varietal

52% Petite Sirah
43% Syrah
3% Carignane
2% Grenache

Harvest Dates

October 3
October 17
October 24
October 18

Vineyard:	100% Tollini Vineyard
Appellation:	Redwood Valley, Mendocino County
Alcohol:	13.2%
pH:	3.52
TA:	0.73g/100ml
Barrel Aging:	20 months
Types of Oak:	30% new American oak barrels 40% 3-5 year-old French oak barrels 30% 6-8 year-old neutral mixed oak barrels
Bottling Date:	April 23, 2013 (unfined & unfiltered)
Production:	500 cases
Release Date:	January 2014



Jamie's (Peterson) Vintaged View

After years of purchasing Tollini's old vine Carignane for our Zero Manipulation blend, grapegrower Alvin Tollini planted an assortment of other varietals from which we craft our "mmm-mmm Mendocino" series of wines, that include our Barbera, Mendo Blendo, and Donna Bella Rosé.

Our Zero Manipulation is blended using 100% Tollini Vineyard fruit. Traditionally Carignane is the dominant varietal, and in 2012 makes up over half of the blend. From this core of spicy, zippy red fruit flavors, we've added layers of depth, complexity and balance with Grenache and Syrah. Our goal in the blend is to create a wine that is a true bistro wine; tasty, food friendly, full of soul and almost refreshing, without ever becoming heavy.

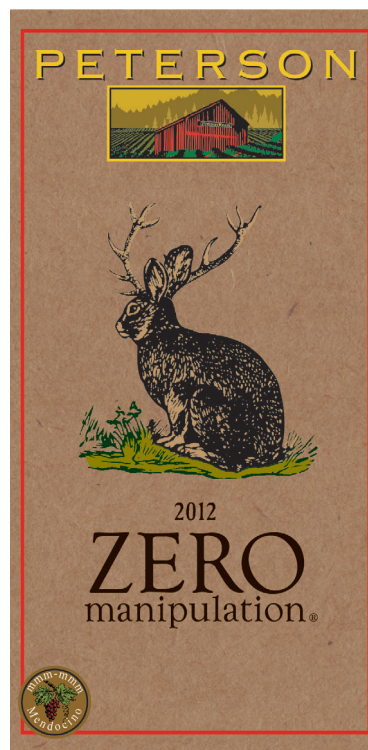
Zero Manipulation is the winemaking philosophy that we use on all of our wines. Our definition of Zero Manipulation is using the gentlest winemaking techniques possible to maximize flavors, aromas and the original essence of the grapes from the given vineyard and vintage. The less you do in the course of a wine's tenure in the cellar, the more of the grape's, vineyard's, and vintages essence you'll have to bottle. Every time you do something to a wine, you take out a little of what you started with. We endeavor to share with you as much of the grapes true essence in every bottle.

As always, this wine is "easy to use and cheap to operate."

2012 ZERO MANIPULATION

TOLLINI VINEYARD, MENDOCINO

RED TABLE WINE



Tasting Notes

This easy-quaffing blend has just enough kick to please a hearty red drinker and the smooth edges and delicious forward fruit to keep the mellow red drinkers happy, too. The nose offers a balance of rustic aromas and dark toned fruit, hinting at the wine's structure. The smooth entry quickly reveals dark cherry, cranberry, plum and goji berries wrapped in a luscious layer of spice. The easy-going tannins and subtle oak merge effortlessly with the spicy fruit to create the perfect "go-to" wine.

Ideal to open when making dinner, calming down after a day at work or chilling with friends, Zero also pairs well with everyday fare like burgers, pizza and food out of a box or take out container. The perfect no-hassle, no mess dinner companion.

Tollini Vineyard

The traditional head trained, dry farmed Carignane blocks were planted by Alvin Tollini's father and grandfather. The Syrah and Grenache were planted by Alvin with the same time-honored techniques and sustainable approach. All sit on southwest facing benches in the Redwood Valley.

Technical Data

Composition:

<i>Varietal Breakdown</i>	<i>Harvest Dates</i>
60% Carignane	10/12 & 21
28% Grenache	10/11 & 21
12% Syrah	9/22

Appellation: 100% Tollini Vineyard, Redwood Valley, Mendocino County

Alcohol: 13.9%

pH: 3.40

TA: 0.77g/100ml

Barrel Aging: 12 months

Cooperage: 100% older (5-11 year-old) French & American 60-gallon oak barrels

Bottling Date: November 13, 2013 (unfined & unfiltered)

Production: 1100 cases - 750ml
72 cases - 3L bag in box

Release Date: June 2014



Jamie'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. Selecting four vineyards (Borkow, Bradford Mountain Estate, Funsten and West) located throughout the appellation, gives us a cross section of soil types and microclimates within Dry Creek Valley that are reflected in the flavors.

Our 2012 Dry Creek blend is a very classic, claret-style Zinfandel. Accompanying the depth of fruit flavors, you'll find richness, complexity, spice and earthiness. Compared to our other Zinfandels, this bottling contains the highest percentage of blending varietals to give maximum spice and an intriguing multifaceted quality without overwhelming the inherent "Zinniness" of the wine. The Petite Sirah gives the wine darker earth notes and more structure, while Carignane enhances the spiciness and bright acidity.

The 2012 vintage was another year with a cool summer and slow grape development, leading to wines of elegance and complexity that will develop for years, but with the fruit-forward richness expected of California Zinfandel.

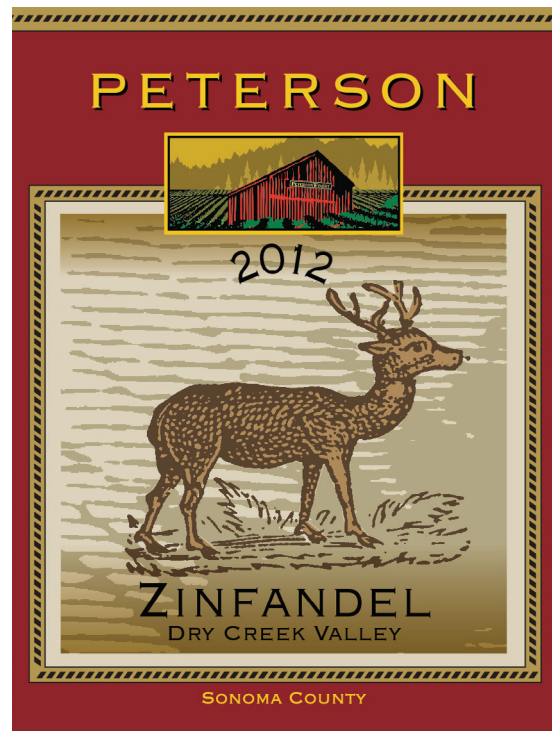
Technical Data

Composition:

<u>Varietal Breakdown</u>	<u>Vineyard Breakdown/Harvest Dates</u>
82% Zinfandel	26% West Vineyard - 9/17 32% Funsten Vineyard - 9/17 14% Borkow Vineyard - 9/22 10% Bradford Mtn Vnyd - 10/17
10% Petite Sirah	Clendenen Vineyard - 9/26
8% Carignane	Forchini Vineyard - 9/13 & 21
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	13.9%
pH:	3.69
TA:	0.65g/100ml
Barrel Aging:	19 months
Cooperage:	10% new American oak barrels, 5% new Hungarian oak barrels, 20% 2-4 year-old French & Hungarian oak barrels, 65% 5-8 year-old mixed neutral oak barrels
Bottling Date:	May 14, 2014 (unfined and unfiltered)
Production:	1100 cases - 750ml 70 cases - 357ml
Release Date:	October 2014

2012 ZINFANDEL

DRY CREEK VALLEY



Tasting Notes

Dark aromatics reveal brambly blackberry and wild cherry generously sprinkled with black pepper. The bright entry introduces mixed dark berries, raspberry and cherry laced with rich vanillin oak, pepper and spicy acidity. Hints of chocolate appear mid-palate as the flavors broaden, and then linger in the finish.

Enjoyable now, this wine will benefit from decanting if opened before 2015, or give it a bit more bottle aging to allow the components to continue to integrate. It will pair nicely with spice-rubbed baby back ribs, or spaghetti topped with meatballs.