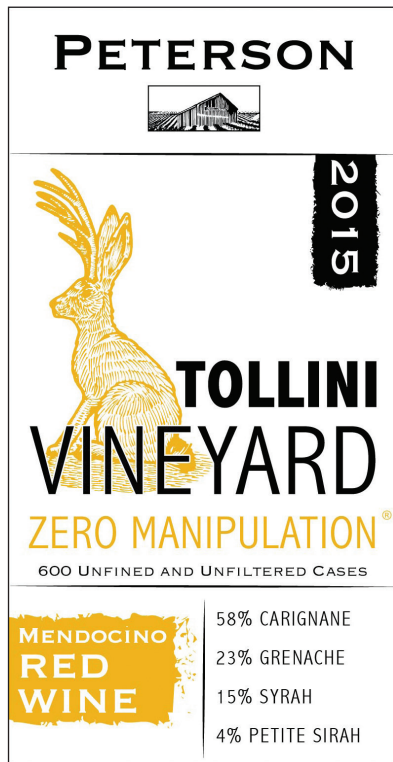


PETERSON



2015 ZERO MANIPULATION Tollini Vineyard, Mendocino Red Table Wine



Technical Data

Composition: 100% Tollini Vineyard

<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
58% Carignane	Sept. 30
23% Grenache	Sept. 19 & Oct. 5
15% Syrah	Sept. 7
4% Petite Sirah	Sept. 15

Appellation: Redwood Valley, Mendocino County

Alcohol: 14.8%

pH: 3.55

TA: 0.67g/100ml

Barrel Aging: 27 months

Cooperage: 100% neutral oak barrels

Bottling Date: January 31, 2018 (unfined & unfiltered)

Closure Type: Screwcap - Ramondin - saranex liner

Production: 600 cases | 750ml, 75 cases | 3L bag-in-box

Release Date: April 2020

Jamie's (Peterson) Vintaged View

Our Zero Manipulation is blended using 100% Tollini Vineyard fruit, and is the first in our line of wines honoring this great vineyard and farmer/friend to the north. We've produced Zero every year since 2000 using old vine Carignane as the dominant varietal, and in 2015 it makes up 58% of the blend. From this core of spicy, zippy red fruit flavors, we've added layers of depth, complexity and balance with Grenache, Syrah and Petite Sirah. 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. As our original t-shirt proclaimed, this wine is always “easy to use and cheap to operate.”

Zero Manipulation is the winemaking philosophy that we employ 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 vintage's 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; naturally, sustainably, and with a mind to being easy on your wallet.

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.

Tasting Notes

Aromas of fresh black cherry, brambly blackberry and dried strawberry are threaded with hints of mineral and earthen notes. Rich, dark, slightly chewy flavors create a robust yet easy sipping wine. A luscious mix of cherry, black raspberry and coffee merge with just the right balance of oak and tannins. As this Rhone-style blend lingers on the palate, you'll wonder if you are enjoying a wine at twice the price.

The perfect wine to grab for sipping with burgers, pizza, pasta or enchiladas, and it also pairs well with garlic grilled flank steak or lamb chili.