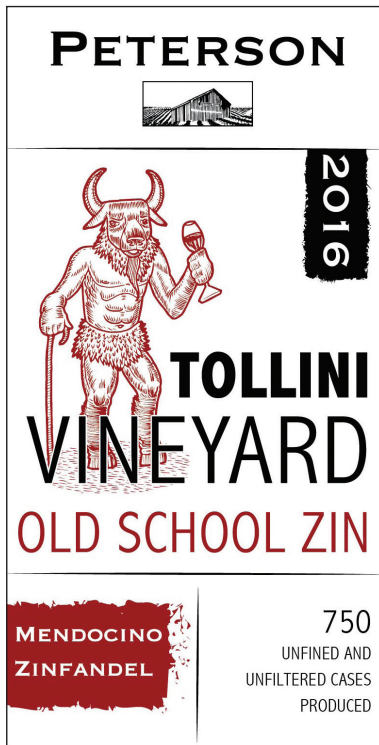


PETERSON



2016 *OLD SCHOOL* ZINFANDEL Tollini Vineyard, Mendocino



Jamie Peterson's Vintaged View

Old School is sometimes described as our “Easy Drinking, No Thinking” Zin, but don't let that make you think it's any less serious of a wine than our other bottlings.

After nearly ten years putting together a value priced Zin blend from various Sonoma County grapes, our friend and grower in Mendocino, Alvin Tollini, let us know he had a mature Zinfandel vineyard coming available, and would we be interested in the fruit. We took the opportunity to create a new wine in our line of Tollini Vineyard designated offerings that would showcase what a juicy Zin from the hills of Mendocino's Redwood Valley could create.

Old School has a style that is full of flavor and character, but not over the top. We want a wine that is refreshing and “highly drinkable” and satisfying. The type of Zin you can either open on a weeknight or take to a party without hesitation. One you can think about and savor...but you really don't have to.

By blending in percentages of Petite Sirah and Carignane from the same grower, we complement the fruit and jam of the Zin with structure, balance, and spice, without overwhelming the singular terroir of this special place.

Technical Data

Composition:

Varietal Breakdown:

80% Zinfandel
10% Petite Sirah
10% Carignane

Harvest Dates:

Sept. 11
Sept. 16
Oct. 7

Appellation: 100% Tollini Vineyard, Redwood Valley, Mendocino
Alcohol: 15.5%
pH: 3.57
TA: 0.68g/100ml
Barrel Aging: 24 months
Cooperage: 10% new American oak barrels
90% 4-10 year-old neutral oak barrels
Bottling Date: November 14, 2018 (unfined & unfiltered)
Closure Type: Screwcap - Ramondin - saranex liner
Production: 700 cases | 750ml, 50 cases | 3L bag-in-box, 10 | 5 gallon kegs
Release Date: February 2019

Tasting Notes

Bold dark berry aromas weave through traces of oak, dusty tannins and earth notes. The robust entry showcases flavors of brambly wild blackberry and dark cherry layered with subtle black pepper and autumn spices. Integrating oak and tannins frame the flavors while adding depth and ageability.

This wine's playful label belies its serious nature and desire for hearty pairings. Try it with grilled tri-tip with a side of sautéed mushrooms and caramelized onions, or bison stew topped with buttermilk biscuits.