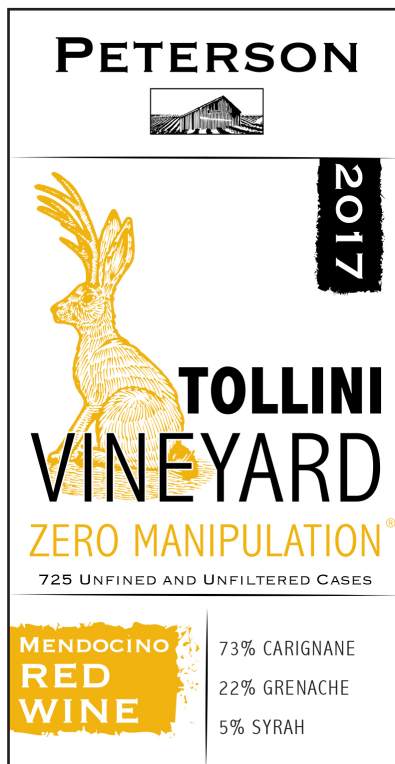


PETERSON



2017 ZERO MANIPULATION Tollini Vineyard, Mendocino Red Table Wine



Technical Data

Composition: 100% Tollini Vineyard

<u>Varietal Breakdown</u>	<u>Harvest Dates</u>
73% Carignane	Oct. 11
22% Grenache	Oct. 2
5% Syrah	Sept. 7

Appellation: Redwood Valley, Mendocino County

Alcohol: 14.6%

pH: 3.42

TA: 0.64g/100ml

Barrel Aging: 22 months

Cooperage: 100% neutral oak barrels

Bottling Date: July 3, 2019 (unfined & unfiltered)

Closure Type: Screwcap - Janson Capsule - saranex liner

Production: 725 cases | 750ml, 75 cases | 3L bag-in-box

Release Date: January 2022

Jamie Peterson's 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 2017 it makes up 73% 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. 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

An inviting blend of red fruit fills the nose along with traces of brown spices and a rustic minerality. The balanced entry showcases luscious layers of integrated fruit with a subtle structure supporting from the background. Black raspberry and dried strawberry laced with hints of baking spices, black pepper, dried flowers and black licorice caress the palate. Ripe cherry, pomegranate and sarsaparilla notes appear near the lingering finish. This easy-sipping wine provides a wonderful depth of flavors at an amazing value.

Pair it with everyday fare like mac and cheese or burgers, but it will also bring out the best in bacon-wrapped pork tenderloin or barbecued chicken.