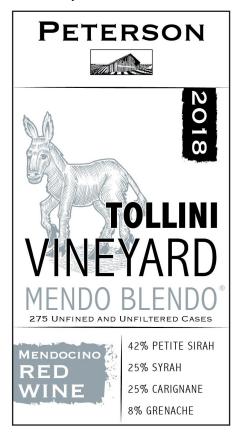
PETERSON



2018 Mendo Blendo®

Tollini Vineyard, Mendocino County



Technical Data

Composition: 100% Tollini Vineyard

Varietal BreakdownHarvest Dates42% Petite SirahOctober 1725% SyrahSeptember 2825% CarignaneOctober 198% GrenacheOctober 17

Appellation: Redwood Valley, Mendocino County

Alcohol: 14.7% pH: 3.52

TA: 0.62 g/100ml Barrel Aging: 22 months

Cooperage: 18% new American oak barrels,

22% 2-year-old French & Hungarian oak barrels,

60% neutral old barrels

Bottling Date: July 23, 2020 (unfined & unfiltered)
Closure Type: Screwcap - Janson custom - saranex liner

Production: 275 cases | 750ml Release Date: July 2022

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, its people, 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. 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 42% Petite Sirah along with 25% Syrah, 25% Carignane and 8% 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.

Tasting Notes

This playful yet serious Rhone varietal blend begins with aromas of ripe blackberry merged with toasty cocoa and hints of spicy cedar. The smooth mouthfeel quickly reveals a robust but balanced wine offering rich, fruit-forward flavors. Savor boysenberry, plum and Queen Anne cherry with notes of strawberry and coffee appearing mid-palate. The integrated structure and a cigar box essence expand as the wine hits the finish where the flavors linger.

This hearty sipper will pair perfectly with smoked meatloaf served with mashed sweet potatoes, or chipotle barbecued chicken thighs with black bean and corn salad.