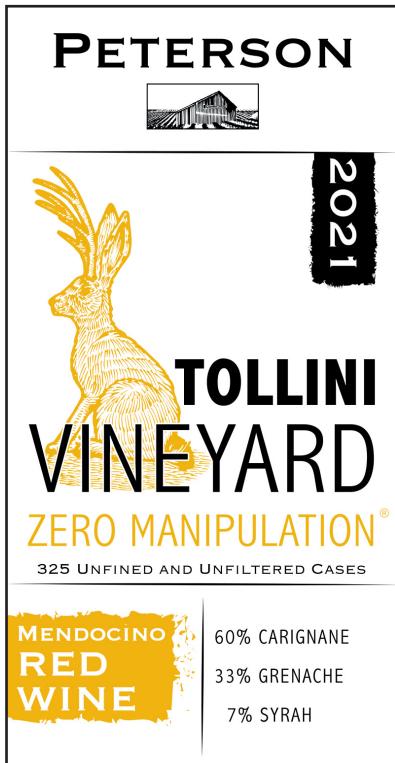


# PETERSON



## 2021 ZERO MANIPULATION Tollini Vineyard, Mendocino Red Table Wine



### Technical Data

**Composition:** 100% Tollini Vineyard

Varietal Breakdown

60% Carignane	<u>Harvest Dates</u>
33% Grenache	Sept. 28
7% Syrah	Sept. 8

Harvest Dates

60% Carignane	Sept. 28
33% Grenache	Sept. 8
7% Syrah	Sept. 15

**Appellation:** Redwood Valley, Mendocino County

**Alcohol:** 14.5%

**pH:** 3.35

**TA:** 0.72g/100ml

**Barrel Aging:** 21 months

**Cooperage:** 100% neutral oak barrels

**Bottling Date:** June 29, 2023 (unfinned & unfiltered)

**Closure Type:** Screwcap - Janson Capsule - Saranex liner

**Production:** 270 cases | 750ml, 25cases | 3L bag-in-box  
11 20L kegs

**Release Date:** December 2025

### 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 2021 it makes up 60% 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 grape's true essence in every bottle; naturally, sustainably and with a mind to being easy on your wallet.

### Tasting Notes

This Rhône blend is both serious and playful, starting with dark-toned aromas of black raspberry and dried strawberry layered with subtle baking spices, kid leather and sage. Bright, fruit-forward flavors fill the palate with blackberry, blueberry, strawberry and raspberry, along with just a hint of orange citrus appearing late. The fresh flavors carry an undertone of brown spices, black pepper and just a trace of earthy molasses. Lively acidity and integrated oak provide the perfect framework for this easy-sipping, medium-bodied wine.

An easy wine to match up with carne asada tacos, barbecue chicken pizza, bacon cheeseburgers and so much more.