



Jamie's (Peterson) Vintaged View

After years of purchasing Tollini's old vine Carignane for our Zero Manipulation blend, grapegrower Alvin Tollini planted an assortment of other varietals from which we craft our "mmm-mmm Mendocino" series of wines, that include our Barbera, Mendo Blendo, and Donna Bella Rosé.

Our Zero Manipulation is blended using 100% Tollini Vineyard fruit. Traditionally Carignane is the dominant varietal, and in 2012 makes up over half 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.

Zero Manipulation is the winemaking philosophy that we use 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 vintages 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.

As always, this wine is "easy to use and cheap to operate."

Tasting Notes

This easy-quaffing blend has just enough kick to please a hearty red drinker and the smooth edges and delicious forward fruit to keep the mellow red drinkers happy, too. The nose offers a balance of rustic aromas and dark toned fruit, hinting at the wine's structure. The smooth entry quickly reveals dark cherry, cranberry, plum and goji berries wrapped in a luscious layer of spice. The easy-going tannins and subtle oak merge effortlessly with the spicy fruit to create the perfect "go-to" wine.

Ideal to open when making dinner, calming down after a day at work or chilling with friends, Zero also pairs well with everyday fare like burgers, pizza and food out of a box or take out container. The perfect no-hassle, no mess dinner companion.

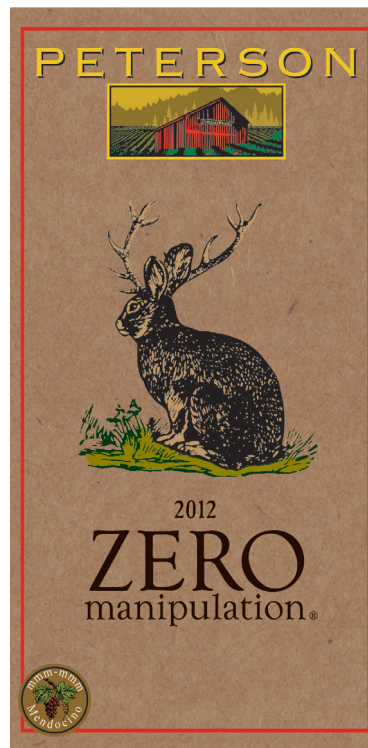
Tollini Vineyard

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.

2012 ZERO MANIPULATION

TOLLINI VINEYARD, MENDOCINO

RED TABLE WINE



Technical Data

Composition:

<i>Varietal Breakdown</i>	<i>Harvest Dates</i>
60% Carignane	10/12 & 21
28% Grenache	10/11 & 21
12% Syrah	9/22

Appellation: 100% Tollini Vineyard, Redwood Valley, Mendocino County

Alcohol: 13.9%

pH: 3.40

TA: 0.77g/100ml

Barrel Aging: 12 months

Cooperage: 100% older (5-11 year-old) French & American 60-gallon oak barrels

Bottling Date: November 13, 2013 (unfined & unfiltered)

Production: 1100 cases - 750ml
72 cases - 3L bag in box

Release Date: June 2014