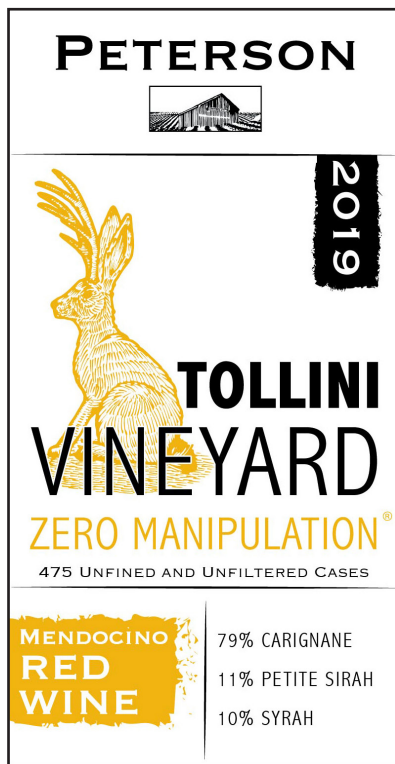


PETERSON



2019 ZERO MANIPULATION Tollini Vineyard, Mendocino Red Table Wine



Technical Data

Composition: 100% Tollini Vineyard

<u>Varietal Breakdown</u>	<u>Harvest Dates</u>
79% Carignane	Oct. 22
11% Petite Sirah	Sept. 28
10% Syrah	Sept. 20

Appellation: Redwood Valley, Mendocino County

Alcohol: 15.2%

pH: 3.55

TA: 0.64g/100ml

Barrel Aging: 22 months

Cooperage: 100% neutral oak barrels

Bottling Date: July 21, 2021 (unfined & unfiltered)

Closure Type: Screwcap - Janson Capsule - Saranex liner

Production: 400 cases | 750ml, 75 cases | 3L bag-in-box

Release Date: September 2023

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 2019 it makes up 79% of the blend. From this core of spicy, zippy red fruit flavors, we've added layers of depth, complexity and balance with Petite Sirah 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.

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

Its name belies the sophistication of this delicious Rhône blend. The nose offers a medley of dark fruit and berries laced with traces of earthy minerality and subtle oak notes. The light entry quickly fills the palate with layers of rich, dark, juicy flavors — black raspberry, mulberry, plum and cherry with a sprinkling of cocoa powder. Hints of dried strawberry and eucalyptus make a brief appearance toward the long finish, adding interest and depth.

Enjoy a bottle with an artisan cheese platter, chicken street tacos, or pulled pork sliders with your favorite barbecue sauce and a side of slaw.