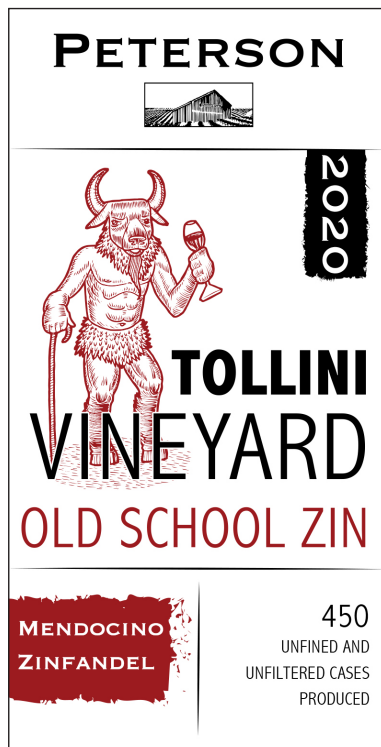


PETERSON



2020 *OLD SCHOOL* ZINFANDEL Tollini Vineyard, Mendocino



Jamie Peterson's Vintaged View

Old School is sometimes described as our “Easy Drinking, No Thinking” Zin, but don’t let that make you think it’s any less serious of a wine than our other bottlings.

After nearly ten years putting together a value priced Zin blend from various Sonoma County grapes, our friend and grower in Mendocino, Alvin Tollini, let us know he had a mature Zinfandel vineyard coming available, and would we be interested in the fruit. We took the opportunity to create a new wine in our line of Tollini Vineyard offerings that would showcase what juicy Zin grapes from the hills of Mendocino’s Redwood Valley could produce.

Old School has a style that is full of flavor and character, but not over the top. We want a wine that is refreshing and “highly drinkable” and satisfying. The type of Zin you can either open on a weeknight or take to a party without hesitation. One you can think about and savor...but you really don’t have to.

By blending in 10% Petite Sirah and 5% Carignane, we complement the fruit and jam of the Zin with structure, balance and spice, without overwhelming the singular *terroir* of this special place.

Technical Data

Composition:

Varietal Breakdown

85% Zinfandel
10% Petite Sirah
5% Carignane

Harvest Dates

Sept. 14
Sept. 22
Oct. 1

Vineyard: 100% Tollini Vineyard
Appellation: Redwood Valley, Mendocino
Alcohol: 15.2%
pH: 3.35
TA: 0.72g/100ml
Barrel Aging: 20 months
Cooperage: 20% 2-year-old Hungarian oak barrels
80% 4-10 year-old neutral oak barrels
Bottling Date: June 28, 2022 (unfined & unfiltered)
Closure Type: Screwcap - Janson capsules - Saranex liner
Production: 370 cases | 750ml, 50 cases | 3L bag-in-box,
10 kegs | 20L
Release Date: May 2025

Tasting Notes

An aromatic beam of vine-ripened black raspberry sprinkled with fresh black pepper dances around the glass. The smooth entry soon exposes a peppery spice-laden mid-palate surrounding flavors of blackberry, raspberry, Queen Anne cherry and pomegranate. Traces of oak appear in the dark berry and spice-laced long finish. When first opened, give this wine some time to breathe and share the depth of its flavors. It can also just be quickly sipped as a delicious no-thinkin’ Zin. Your choice.

Such an easy sipping Zinfandel pairs with almost anything, but it particularly shines with spicy baked ziti with Italian sausage and a side of garlic French bread, or lamb kababs with curried sweet potatoes and tzatziki.