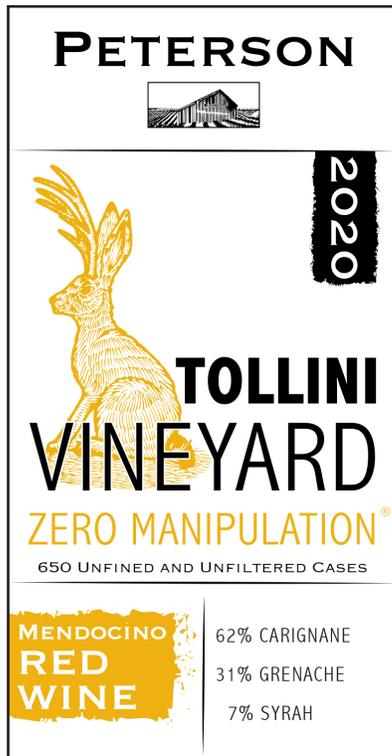


# PETERSON



## 2020 ZERO MANIPULATION Tollini Vineyard, Mendocino Red Table Wine



### Technical Data

**Composition:** 100% Tollini Vineyard

#### Varietal Breakdown

62% Carignane

31% Grenache

7% Syrah

#### Harvest Dates

Oct. 1

Oct. 2

Sept. 14

**Appellation:** Redwood Valley, Mendocino County

**Alcohol:** 14.8%

**pH:** 3.35

**TA:** 0.69g/100ml

**Barrel Aging:** 21 months

**Cooperage:** 100% neutral oak barrels

**Bottling Date:** June 15, 2022 (unfined & unfiltered)

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

**Production:** 550 cases | 750ml, 50 cases | 3L bag-in-box  
11 20L kegs

**Release Date:** May 2024

### 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 2020 it makes up 62% 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.

### 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

Aromas of dark cherry and black raspberry mingle with hints of brown spices and a touch of earthiness. Lively, juicy flavors of black cherry and strawberry fill the palate, while traces of pomegranate and rhubarb add interest and depth. The vivid fruit is balanced with a very subtle essence of mocha-laced oak. The smooth mouthfeel and inviting blend of flavors create an easy drinking, no thinking wine. And yet, the complexity and quality give you pause as you sip this seamlessly delicious Rhône blend.

An ideal wine to grab when enjoying conversation with friends, diving into a good book or unwinding after a long day. It will also pair perfectly with take-out pizza or a Rueben sandwich with fries, and can easily complement something elegant like lamb chops with herbs and garlic served with a wild mushroom rice pilaf.