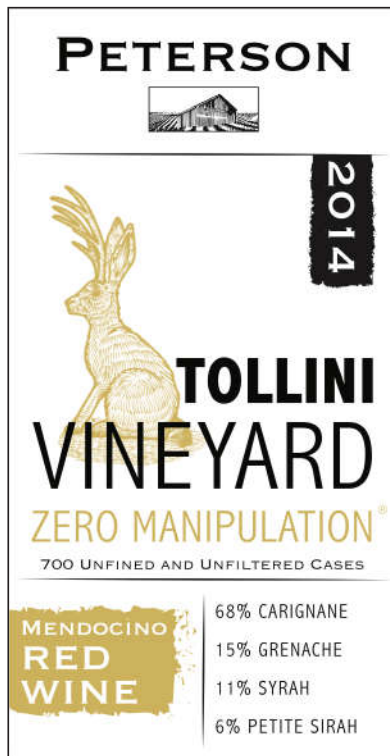


PETERSON



2014 ZERO MANIPULATION Tollini Vineyard, Mendocino Red Table Wine



Technical Data

Composition:

Varietal Breakdown:

68% Carignane
15% Grenache
11% Syrah
6% Petite Sirah

Harvest Dates:

Oct. 2 & 7
Sept. 20
Sept. 12 & Oct. 7
Sept. 9

Appellation:	100% Tollini Vineyard, Redwood Valley, Mendocino
Alcohol:	13.7%
pH:	3.36
TA:	0.69g/100ml
Barrel Aging:	21 months
Cooperage:	10% 2-year-old French barrels 30% 4-year-old Hungarian & American barrels 60% older, neutral oak barrels
Bottling Date:	June 29, 2016 (unfined & unfiltered)
Production:	700 cases
Release Date:	February 2019

Jamie's (Peterson) 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 2014 it makes up 68% of the blend. From this core of spicy, zippy red fruit flavors, we've added layers of depth, complexity and balance with Grenache, Syrah and Petite Sirah. 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 grapes 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

This easy-to-sip wine lures you with its dark-toned red fruit aromas laced with a spicy mineral essence. The palate showcases the balance between the peppery spice-woven bright juicy red berry flavors—cherry, strawberry and red raspberry—and the firm yet well-integrated structure. It tastes like a high-end blend, but you're in luck, for this wine is a screaming deal.

Refreshing and slightly spicy with a soft mouthfeel yet solid structure, Zero is a snap to pair. You'll love it with everyday fare like pizzas, burgers, chili, meatloaf, or mac & cheese. But it's also a perfect complement to cassoulet, lamb chops or garlic ginger grilled salmon.