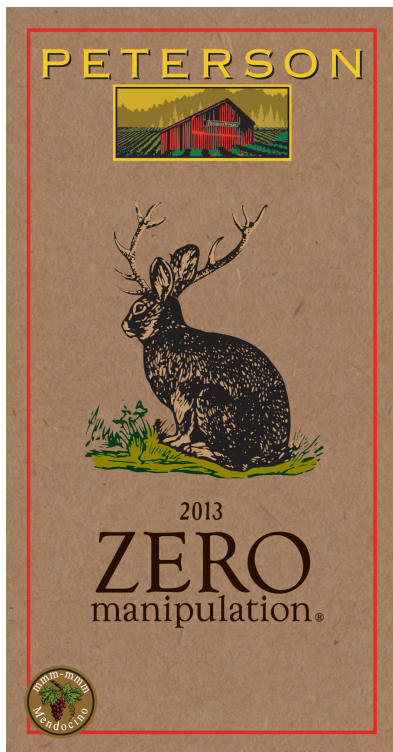


# PETERSON



## 2013 ZERO MANIPULATION Tollini Vineyard, Mendocino Red Table Wine



### 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 and Mendo Blendo.

Our Zero Manipulation is blended using 100% Tollini Vineyard fruit. Traditionally Carignane is the dominant varietal, and in 2013 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."

### Technical Data

#### Composition:

<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
68% Carignane	10/03 & 17
24% Grenache	10/11
8% Syrah	9/14

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

**Alcohol:** 13.7%

**pH:** 3.47

**TA:** 0.72g/100ml

**Barrel Aging:** 19 months

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

**Bottling Date:** May 12, 2015 (unfined & unfiltered)

**Production:** 1250 cases - 750ml  
72 cases - 3L bag in box

**Release Date:** January 2107

### 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 spice-infused red fruit, bright cherry and a hint of earth burst onto the senses. A lush entry reveals layers of flavors—dried strawberry, dark cherry, and hints of baking spices and leather. Lively acidity carries the rich flavors toward the finish where rhubarb, pomegranate and mocha join in. This easy-sipping Rhone blend delights the palate and pocketbook.

Try pairing it with everyday fare like pizza or fish tacos, or upscale it a bit with traditional paella or herbed roasted Cornish game hens.