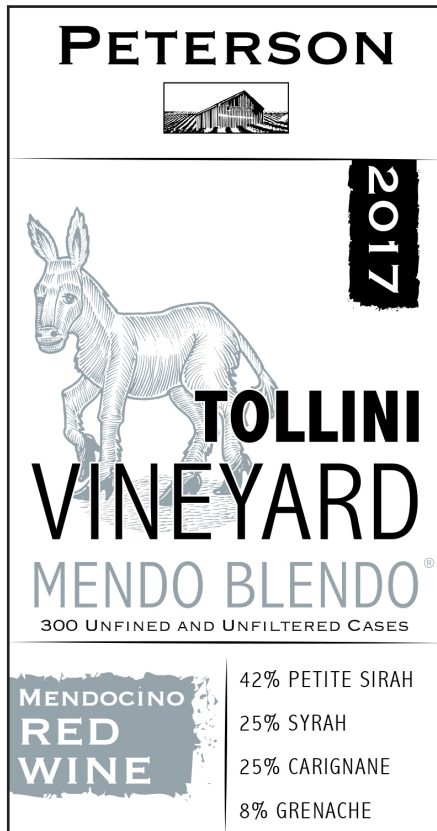


PETERSON



2017 MENDO BLENDO®

Tollini Vineyard, Mendocino County



Technical Data

Composition: 100% Tollini Vineyard

<i>Varietal Breakdown</i>	<i>Harvest Dates</i>
42% Petite Sirah	September 13
25% Syrah	September 7
25% Carignane	October 11
8% Grenache	October 2

Appellation: Redwood Valley, Mendocino County

Alcohol: 14.4%

pH: 3.52

TA: 0.69g/100ml

Barrel Aging: 22 months

Cooperage: 10% new American oak barrels,
30% 2-year-old French & Hungarian oak barrels,
60% neutral old barrels

Bottling Date: July 2, 2019 (unfined & unfiltered)

Closure Type: Screwcap - Janson custom - saranex liner

Production: 300 cases | 750ml

Release Date: November 2021

Fred's (Peterson) Vintaged View

Our Mendocino Blend reflects the two realities inherent in all interesting wines: place and people. The place being Mendocino County and the people (besides Jamie and myself) being Alvin and Sally Tollini, who grew the grapes that produced this wine. Though we would never trade living in and producing wines from Dry Creek Valley, I've always enjoyed Mendocino County, its people, and its wines.

Mendocino County winegrowing is an important part of my history. I began my winegrowing career in December 1973 as a vineyard worker for Frey Vineyards in Mendocino's Redwood Valley. We began producing our Zero Manipulation wine from the Tollini's Home Ranch "Wild Vines" Carignane in 2000, and have produced it every year since. Alvin Tollini is a third-generation Redwood Valley grower and a wonderful person, as well as an exceptional grape grower.

When Alvin offered us some of his Petite Sirah grapes, we were excited to produce a wine with the Tollini Mendocino Petite Sirah at its core. With 42% Petite Sirah along with 25% Syrah, 25% Carignane and 8% Grenache—all from Tollini Vineyard—we couldn't legally call the wine a Petite Sirah, but wanted to come up with a fun name to reflect its origins. The name Mendocino Blend is our wink and a nod to Mendocino's other agricultural crop of note.

Tasting Notes

Mesmerizing aromatics of a winery cellar at the height of harvest greet the nose at the first whiff. As the wine opens, the aromas settle into brambly wild blackberry and freshly sliced plum with traces of white pepper, brown baking spices and oak. The delicious fruit captures the palate and holds it hostage until the long, lovely finish. Savor Santa Rosa plum, tart berry pie and Morello cherry, with dried strawberry, creamy mocha oak and hints of black pepper appearing near the finish as the flavors linger on.

Complex yet so easy to sip, this wine goes with almost any meal or round of appetizers. Delicious with a plate of nachos sprinkled with chorizo, a spicy soppressata, prosciutto and provolone pizza, or a smoked brisket sandwich with a side of slaw.

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