

PETERSON



2021 Zero Manipulation

Technical Data

Composition and harvest dates:

60% Carignane - September 28th

33% Grenache - September 20th

7% Syrah - September 15th

Appellation: Tollini Vineyard, Redwood Valley, Mendocino

Alcohol: 14.5%

pH: 3.30

TA: 0.67 g/100ml

Barrel Aging: 21 months

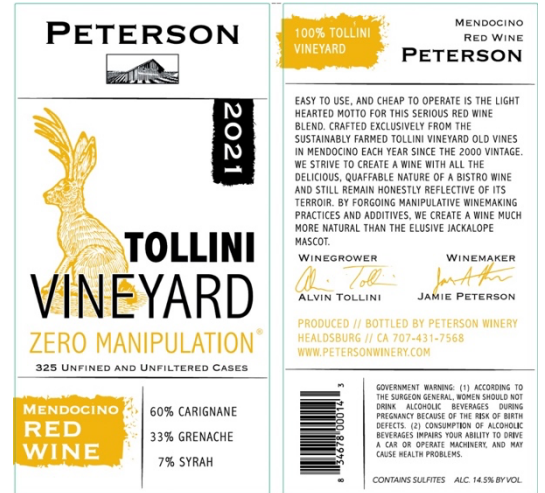
Cooperage: 100% neutral oak barrels

Bottling Date: June 29th, 2023

Closure type: Screwcap - Janson capsule - saranex liner

Production: 300 cases 750ml, 11 x 20L kegs

Release Date: December 2024 (kegs). May 2025 (bottles)



J a m i e P e t e r s o n ' s V i n t a g e d V i e w

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 2021 it makes up 60% 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.