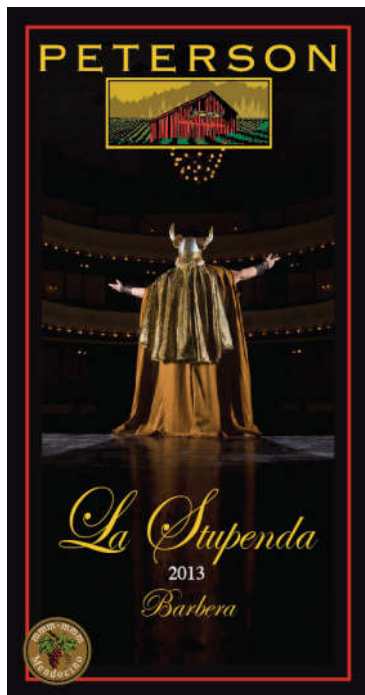


PETERSON



2013 BARBERA Tollini Vineyard Mendocino County



Technical Data

| | |
|----------------|---|
| Composition: | 100% Barbera |
| Vineyard: | Tollini Vineyard |
| Appellation: | Mendocino County |
| Harvest Date: | September 27 |
| Alcohol: | 13.9% |
| pH: | 3.35 |
| TA: | 0.78g/100mL |
| Barrel Aging: | 22 months |
| Cooperage: | 100% 5-10 year-old French & American oak barrels |
| Bottling Date: | July 8, 2015 |
| Production: | 700 cases - 750ml bottles (unfined & unfiltered) |
| Release Date: | December 2017 |

Fred's (Peterson) Vintaged View

Long time Peterson wine devotees might fondly recall the original Peterson Barbera that we produced from 1994 through 1998. The grapes came from a small block of Barbera that I planted in 1989 on the “bench” overlooking our red barn winery on the Norton Ranch. Though we never produced much of this Barbera, it was a wine we loved to grow and make (as well as drink), and it developed a fervent following among our customers.

In 1998 Ridge Vineyards, who had purchased the Norton Ranch from Bill Hambrecht in 1995 (and began referring to it as “Lytton Springs Vineyard West”), decided to remove the Barbera block after the 1998 harvest and replant it with Syrah. I vowed to produce a Barbera again when I felt that I had a vineyard capable of replicating the quality wine we produced in our well drained, ancient alluvial red clay up on the “bench”.

Over the last 13 years working with Alvin Tollini, I’ve come to respect his abilities as a grower and the suitability of his properties for producing intense, yet balanced red wines. When Alvin mentioned to me that he had a field on “Granddad’s Ranch” that he was ready to plant, I immediately thought of Barbera. I believed the site’s gravelly, well-drained red clay soil could produce a worthy successor to the Norton Ranch Barbera.

The 2013 “La Stupenda” is our fifth vintage from this block. As a 100% varietal and vineyard, it truly showcases what the grape is capable of when grown in the right location. This wine hits the high notes with a power worthy of the name, but with the purity and clarity one would expect from “La Stupenda”. Drinking this Barbera with a meal may inspire you to write your own libretto.

Salute!

Tasting Notes

Vivid aromas of dark ripe fruit and spices mingle with loamy earth and a mineral essence. Spicy acidity that persists into the lingering finish enlivens the smooth entry and mouthfeel. Blackberry and dried cherry burst on the palate as they merge with traces of coffee, anise and pepper.

Powerful, intense and delicious, this wine is perfect to pair with a robust entrée like crawfish étouffée, smoked brisket or pasta Bolognese.