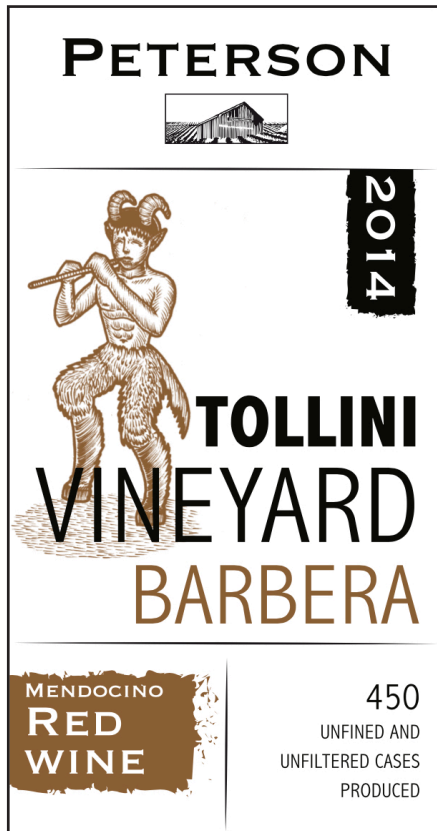


PETERSON



2014 BARBERA

Tollini Vineyard, Mendocino County



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.

Over the last 19 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 2014 is our sixth vintage from this block. As a 100% varietal from Tollini Vineyard, it truly showcases what the grape is capable of when grown in the right location. This wine hits the high notes, with power and depth behind it, and a purity and clarity one would expect from this ancient varietal.

Salute!

Technical Data

Composition:	100% Barbera
Vineyard:	Tollini Vineyard
Appellation:	Redwood Valley, Mendocino County
Harvest Date:	September 16, 2014
Alcohol:	12.9%
pH:	3.42
TA:	0.69g/100mL
Barrel Aging:	22 months
Cooperage:	100% older neutral oak barrels
Bottling Date:	August 3, 2016 (unfined & unfiltered)
Production:	450 cases
Release Date:	February 2019

Tasting Notes

Brawny and a bit rowdy, this wine isn’t what you’d grab when you’re looking for elegant sophistication. But, it’s perfect for when you want a big wine that’s ready to sip. The intense, concentrated flavors, bathed in buoyant acidity, fill the palate with juicy red fruit. Think dried cherry, rhubarb, pomegranate and bright raspberry merged with traces of plum, blackberry, violet, caramel and earthy oak. So much going on in this hearty beast, but just sip away and enjoy!

Pair with your favorite robust cuisine, like a juicy rare steak served with garlic fries, or Mexican pork stew with fresh corn tortillas.