



Fred's (Peterson) Vintaged View & Vineyard Notes

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 more Zinfandel. 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 11 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 thought the site's gravelly, well-drained red clay soil could produce a worthy successor to the Norton Ranch Barbera.

The 2009 “La Stupenda” Barbera is the first crop off of this young block, but shows what the grape and this site are capable of producing. Our '09 “La Stupenda” 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

Here's a wine that hits all the high notes. The overture presents intriguing aromas of plum, tart cherry and subtle spices with a hint of vanilla and a dusting of pomegranate. A crescendo of bright flavors is accompanied by zesty acidity, setting the tone for a wine that begs to be paired with your favorite foods. Deep red fruit flavors—cherry, pomegranate and red currant—meld with baking spices and hints of vanilla, dark-roast coffee and orange zest. The high acidity lends balance and reins in the wine from going over the top.

Whether you're in the mood for a juicy steak, your favorite pasta, ribs or some grilled veggies, La Stupenda will bring out the best in all who gather.

LA STUPENDA

2009 BARBERA

MENDOCINO COUNTY



Technical Data

Composition:

Varietal / Vineyard Breakdown:	Harvest Dates:
82% Barbera - Tollini Vineyard, Mendocino	Sept. 25, 2009
14% Zinfandel - Borkow Vineyard, Dry Creek	Sept. 10, 2009
4% Carignane - Tollini Vineyard, Mendocino	Oct. 5, 2009

Appellation:	Tollini Vineyard, Redwood Valley, Mendocino County
Alcohol:	14.8%
pH:	3.34
TA:	0.75g/100ml
Barrel Aging:	18 months
Types of Oak:	100% 4-7 year-old mixed oak barrels
Bottling Date:	March 10, 2011 (unfined & unfiltered)
Production:	300 cases - 750ml bottles 75 - 3L bag-in boxes
Release Date:	June 2011