

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 12 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 2011 “La Stupenda” is our third 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

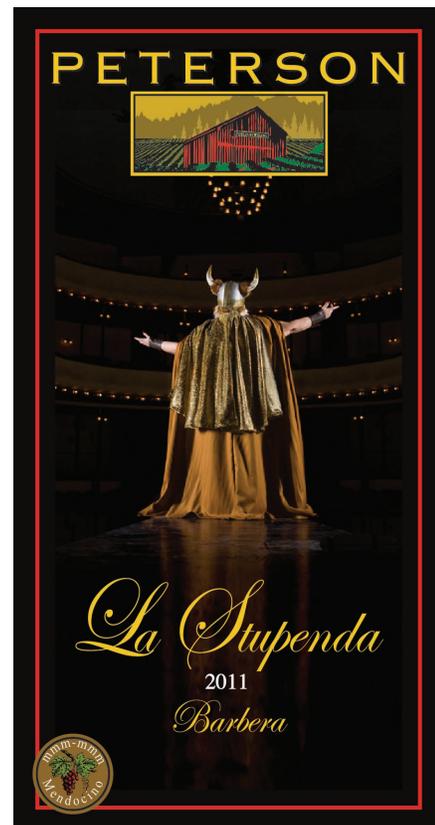
La Stupenda lives up to its name—a truly stunning wine offering robust aromas and flavors that caress your senses with a punch. A dark-fruit driven nose, with a ting of spice and a subtle mineral essence, provides layered and complex aromas. The smooth mouthfeel, spicy texture and bright acidity frame the flavors as they burst on your palate. An array of blue and black berries and stone fruit mix with the spice and minerality, filling your senses and lingering on and on.

The marriage of dry intense fruit notes blending with the crisp acidity forms an Italianate richness that begs for food. Any Italian or Mediterranean cuisine will do, but so will a juicy flank steak or a rack of ribs.

LA STUPENDA

2011 BARBERA

MENDOCINO COUNTY



Technical Data

Composition:	100% Barbera
Vineyard:	Tollini Vineyard
Appellation:	Redwood Valley, Mendocino County
Harvest Date:	October 17, 2011
Alcohol:	13.7%
pH:	3.32
TA:	0.85g/100mL
Barrel Aging:	15 months
Cooperage:	100% 4-10 year-old French & American oak barrels
Bottling Date:	January 9, 2013 (unfined & unfiltered)
Production:	480 cases - 750ml bottles 50 cases of 3L bag-in-boxes 9 (19L) kegs
Release Date:	August 2013