

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 2012 “La Stupenda” is our fourth 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

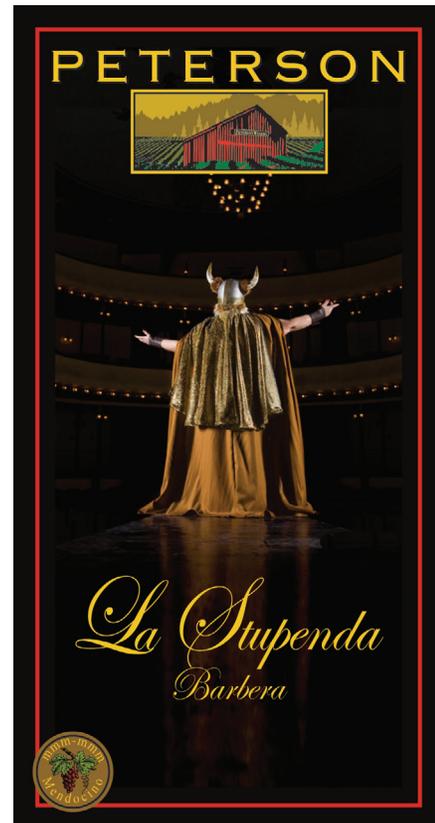
Our 2012 La Stupenda hits your senses with the full force of an operatic aria. Intense aromatics of spicy dark mixed berries swirled with whispers of oak and cedar hint at what will follow.

Big, bold, voluptuous flavors fill the palate with just the right balance of elegance and finesse so as to not overwhelm. Dark fruit—blackberry, plum and pomegranate—mingle with traces rhubarb and cedar. A firm yet yielding structure caresses the fruit, and reveals the stupendous potential of the wine with a bit more bottle aging.

Share a bottle with a platter of classic Kansas City baby back ribs, or a three cheese and sausage lasagna, and you might find yourself singing your own refrain as you savor the experience.

LA STUPENDA

2012 BARBERA
MENDOCINO COUNTY



Technical Data

Composition:	100% Barbera
Vineyard:	Tollini Vineyard
Appellation:	Redwood Valley, Mendocino County
Harvest Date:	September 25, 2012
Alcohol:	14.4%
pH:	3.40
TA:	0.74g/100mL
Barrel Aging:	16 months
Cooperage:	100% 4-10 year-old French & American oak barrels
Bottling Date:	February 28, 2014 (unfined & unfiltered)
Production:	550 cases - 750ml bottles 50 cases of 3L bag-in-boxes
Release Date:	August 2015