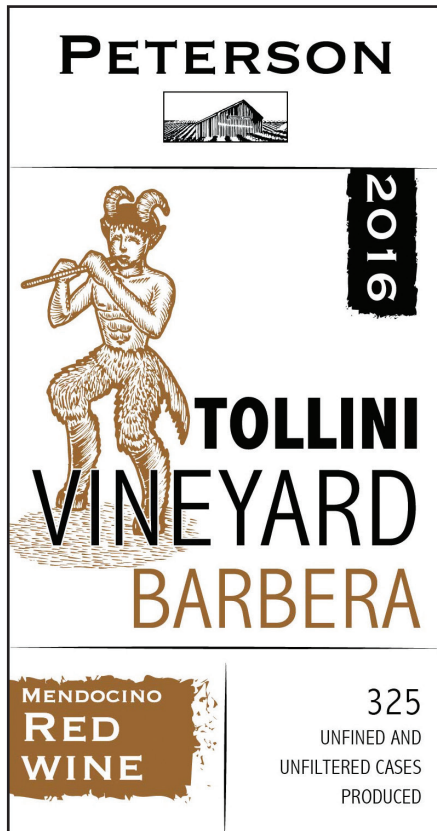


PETERSON



2016 BARBERA

Tollini Vineyard, Mendocino



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 20 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 2016 is our eighth 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
Harvest Date:	Sept. 19, 2016
Alcohol:	14.3%
pH:	3.25
TA:	0.75g/100mL
Barrel Aging:	30 months
Cooperage:	100% neutral oak barrels
Bottling Date:	April 24, 2019 (unfined & unfiltered)
Closure Type:	Screwcap - Janson Caps - saranex liner
Production:	325 cases 750ml
Release Date:	October 2021

Tasting Notes

Barbera may conjure up the word Barbarian, but this wine couldn't be further from a brute. Rather it's a robust yet charming member of our wine lineup. A subdued nose presents subtle dark fruit merged with loamy earth and appealing minerality. The smooth, rich entry showcases opulent flavors and depth, leading one to wonder if we mispriced this wine. The delicious blend of Jubilee cherry, black raspberry and orange infused dark chocolate merge with mocha-laced oak and buoyant acidity that adds a welcome spiciness to the palate.

Savor this wine with a pairing of spicy Moroccan lamb stew, or grilled sausage served over with penne arrabbiata.