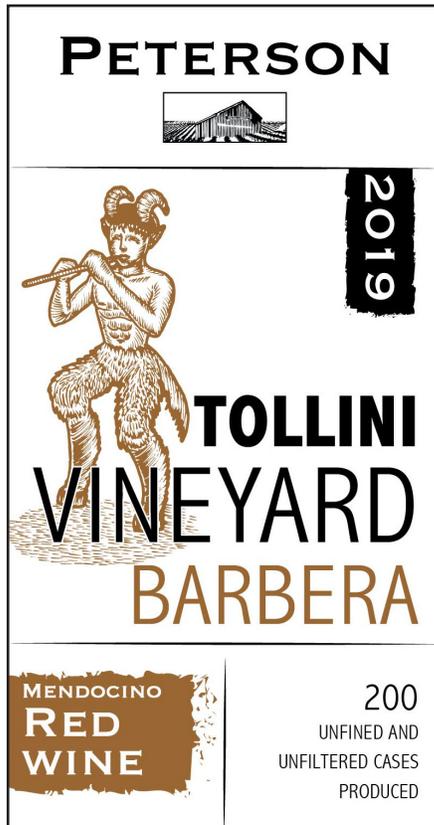


PETERSON



2019 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-plus 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 2019 is our tenth 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:	September 28, 2019
Alcohol:	16.3%
pH:	3.25
TA:	0.75g/100mL
Barrel Aging:	22 months
Cooperage:	100% neutral oak barrels
Bottling Date:	July 20, 2021 (unfined & unfiltered)
Closure Type:	Screwcap - Janson Caps - Saranex liner
Production:	200 cases 750ml
Release Date:	December 2022

Tasting Notes

The depth and intensity start with the nose as concentrated spicy aromatics of vine ripened blackberry and a brambly herbal quality appear. The focused intensity repeats on the palate where savory spices weave through black cherry, huckleberry, black raspberry, plum and pomegranate, while traces of dried sage and oolong tea enhance the wine’s depth. Robust yet so drinkable, this brawny beast will soon be a go-to favorite.

Delicious with a grilled skirt steak with pesto butter and fresh gnocchi, or braised lamb shanks with fresh rosemary served with oven-roasted baby red potatoes.