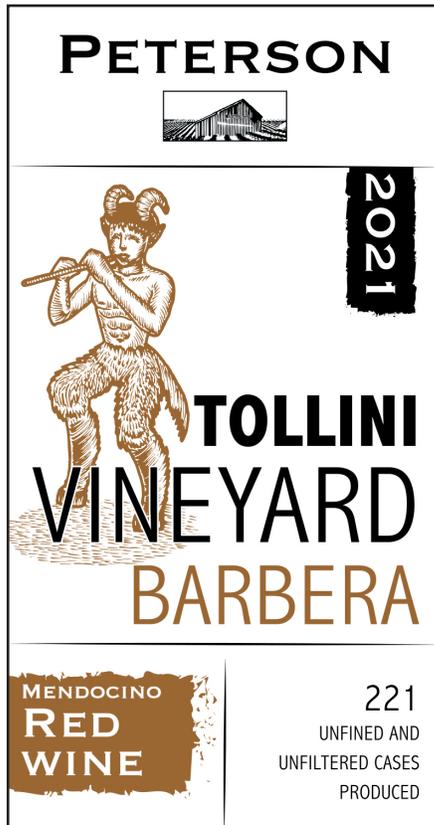


PETERSON



2021 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 2021 is our twelfth 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 20, 2021
Alcohol: 15.1%
pH: 3.28
TA: 0.75g/100mL
Barrel Aging: 22 months
Cooperage: 100% neutral oak barrels
Bottling Date: June 28, 2023 (unfined & unfiltered)
Closure Type: Screwcap - Janson Caps - Saranex liner
Production: 221 cases | 750ml
Release Date: June 2024

Tasting Notes

As the wine opens, the enticing aromatics that make you want to dive into the glass shift from pronounced tart cherry and black pepper to ripe blackberry with hints of dried fine herbs. A smooth entry leads into just the right amount of vibrant acidity, making the flavors pop. Savor a fusion of dark cherry, blackberry and dried strawberry laced with traces of dried herbs, black pepper, sweet tobacco, loamy earth and lavender. The layers of flavors create a roundness that balances the bright acidity to offer up a lovely, easy-sipper.

With so many perfect pairings, it's tough to just pick a few. Try it with your favorite lasagna with garlic bread on the side, or smoked brisket with curly fries and a range of barbecue sauces from sweet to spicy.