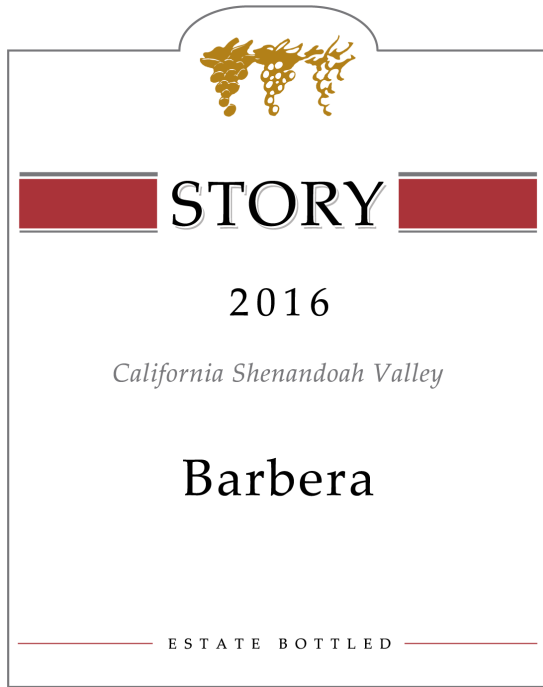




2016 BARBERA



VINTAGE

Our Barbera is produced in extremely limited quantities and is somewhat unique for an Amador Barbera. Typically high in acid yet retaining a fruit forward profile, our single vineyard Estate Barbera has been in production for over 20 years. In 2016, the vines recovered from the previous drought years producing the first heavy crop in 4 years. But with careful vineyard management and extended hang time on the vines, the resulting wine is an Amador Co. classic-solid acid with dark colors and flavors.

VINEYARD

Planted in 1993, the vineyard is tended similarly to our heritage Zinfandel vines – head-pruned and dry-farmed. This traditional practice keeps yields low and intensifies the fruit characteristics. The Barbera clone used for this vineyard continually produces a high acid wine (even among Barberas) that pairs well with food – especially tomato based dishes.

TASTE

Notice the color when first poured in the glass, dark in hue but vibrant in tone. Flavors of plums and cherries predominate the palate with ample acidity in the mouth. Aged in entirely in French oak, this wine offers a smooth lasting finish. Enjoy!

WINE STATISTICS

- Harvest: September 22, 2016
- Brix: 25°
- pH: 3.58
- TA: 0.61 g/100ml
- Alcohol: 14.5%
- Skin contact time: 10 days
- Aged in American and French oak for 10 months (50% new)
- Bottled: August 23, 2017
- Released: June, 2018