



2016 Barbera

Lodi, California

Awards

- Double Gold at the 2018 Harvest Challenge
- 91 Points, Gold at the Orange County Wine Society 2018 Commercial Wine Competition
- 90 Points, Gold at the 2018 Sommelier Challenge International Wine Competition
- Gold at the 2018 Denver International Wine Competition

Tasting Notes

This Barbera has a deep garnet red color with inviting aromas of cherry, hibiscus tea, pomegranate, and mixed spices. Medium bodied and flavors of ripe plum, Bing cherries. This wine's silky mid palate brightens up on the finish with its lively acidity and soft tannins.

Vineyard Notes

The Barbera grapes are famously grown in the Piedmont area of Italy. Since Lodi has a climate very similar to the Mediterranean, this grape variety does extremely well here. With deep color, low tannins, and good acidity, it really is suited for the warmer days associated with Lodi. Our growers obtain vine balance through the use of shoot thinning, leaf removal, and cluster thinning during the growing season to obtain optimal ripening. This comes from two fairly small vineyards. One is farmed by Jonathan Wetmore and is located in the Mokelumne River Sub AVA of the Lodi Appellation. Ron Silva is the grower of the second vineyard these grapes were sourced from, and his vineyard is located in the Alta Mesa Sub AVA of the Lodi Appellation.

Winemaker Notes

Grapes were hand-picked in the morning and gently sorted and transferred to a temperature controlled stainless steel tank for cold soak. Fermentation was managed with regular punch downs or pump overs. Aged in oak barrels. A percentage of Petite Sirah was blended in for color and structure.

Vintage: 2016
Varietal: Barbera
Appellation: Lodi
TA: 7.35 g/L
pH: 3.39
Aging: Oak Barrels
Fermentation: Inoculated
Bottling Date: 3/6/18
Residual Sugar: 0.27%
Alcohol %: 15
Cases: 1034

