



2016 Barbera, El Dorado AVA



HARVEST DATES: Second week of October 2016

VINEYARD: Lava Cap Farms

AGING: 18 Months in 2nd fill Francois Freres French Oak

CASES PRODUCED: 1200

ALC: 15.2

VINEYARD NOTES: Barbera is a variety that excels on the steep slopes of Italy, which is no different here in California. Our Barbera vineyard clings to the canyon wall that funnels into the South Fork of the American River. The steep slopes allow the grapes to receive diffused sunlight during the ripening process, slowing down sugar development and allowing the mellow maturation of flavors. This slow ripening process (hang time) builds flavors of bright ripe Bing Cherry, and smooth acidity. In our steep, high elevation vineyards it is very important to use Fish Friendly Farming practices to control erosion (Fish Friendly farming practices promote healthy watersheds by utilizing low impact methods, minimal pesticide use, and for us, zero fertilizers).

WINE MAKER NOTES: Our Barbera ferments with wild and Italian yeast strains to develop complexity and highlight the bright fruit flavors in this variety. After fermentation the wine ages in French and American oak barrels, roughly 20% new oak and 80% second fill barrels. The wine will age in barrels for 18-24 months before final blending takes place. The selected combination of barrels produces lingering Vanilla notes on the finish, while preserving the fruit flavors on the nose and mid palate.