



2007 Sierra Foothills Barbera

- Winemaker's Notes** The 2007 "Red Label" Barbera displays traditional aromas of cherry, raspberry and plum. On the palate the wine has soft tannins that we normally see in Barbera, with a smooth core of red fruit flavors. Crisp acidity is Barbera's signature trait, which makes this wine so mouthwatering. A finish that lingers, with flavors of plum and cassis, balances the wine.
- Vintage** The growing season of 2007 had half the normal rainfall, the snow pack was pitiful, and there were large swings in temperature, especially around harvest. The fruit was harvested in perfect condition. All of the fruit was sourced from Amador County. We blended in a bit of Mourvedre to soften the tart acidity of the Barbera grapes.
- Fermentation and Aging** Each lot was fermented separately in stainless steel tanks. The lots were then aged in both stainless steel tanks and in a blend of older American and French oak barrels for 13 months. This allows the pure fruit to shine through and give a hint of smokiness from the lots aged in oak to compliment the fruit flavors.



Technical Data:

Aged: American & French oak, and stainless steel

Bottled: February 2010

Varietal: 89% Barbera,
11% Mourvedre

Alcohol: 14.5%

pH: 3.42

TA: 0.71g/100mL

RS: .00

Production: 4,000 cases

Appellation: Sierra Foothills

