



VARIETAL & VINEYARD: This 100% Barbera comes from our newly planted 2-acre vineyard located on our winery ranch. It is planted on 420-A rootstock, which is used extensively in Italy. 420-A is well-known as low-vigor rootstock which hastens ripening. The vines are planted to high-density spacing (4"x 6") near the creekside section of the property.

VINTAGE/HARVEST: 2002 was our first crop from our new block of Barbera. The summer weather in 2002 was quite hot at times, which can be hard on a young vineyard. We learned that leaf-pulling is not as necessary with 420-A rootstock as with others. Unfortunately this meant that some of the clusters were scorched due to sun exposure. When George delivered our Barbera, on September 29th and October 5th, the grapes were some of the ugliest we had ever seen. A month later, while tasting the wine out barrel, we surprisingly discovered a dark, juicy varietally correct Barbera. This may be a result of picking the grapes at maximum ripeness (26- degree brix) with very high acidity.

VINIFICATION: After destemming and light crushing, the Barbera must was pumped into small 1 to 3 ton fermentation bins. After a five day cold soak, the tanks were inoculated with Barolo yeast (what did you expect?). The fermenting must was both punched down and pumped over for 8 days. Once pressed and pumped into barrels the wine was racked only once to preserve fruitiness. It was bottled unfiltered and unfiltered after aging in French oak barrels, 20% new, for 11 months.

STYLE/DESCRIPTION: Our 2002 Barbera possesses deep color, exotic fruit aromas, a juicy mouthfeel and zippy acidity. It will remind you of drinking an exciting modern-style Barbera from Piemonte. The wine's low tannin and vibrant acidity make it extremely versatile with food. Shame on anyone who ages this wine longer than 2 years.

Mick

Harvested: 10/12/02 and 10/24/02

Total acidity: .66 gm/100ml

pH: 3.41

Aging: 11 month in French oak, 20% new

Blend: 100% Barbera

Alcohol: 14.6%

Bottled: 11/10/03

Cases Produced: 220 cases