



**VARIETAL & VINEYARD:** This 100% Barbera comes from our 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 a 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:** 2004 was our third consecutive vintage making classic modern-style Barbera. While the summer weather, prior and during harvest, caused some dehydration of the grapes, we were still able to achieve full physiological ripeness without losing Barbera's distinctive acid balance. In fact, this is our most *Piemontese*-like Barbera to date, perhaps because dehydration creates wines with higher than normal acid.

**VINIFICATION:** After destemming and light crushing, the Barbera must was pumped into open and closed stainless steel fermentation tanks. After a five day cold soak, we turned off the cooling jackets and allowed the wine to begin fermenting from the indigenous yeasts. The fermenting must was punched down and pumped over for 8 days. Once pressed and pumped into barrels the wine was racked only once to preserve fruitiness. The wine was aged for 11 months in French Burgundy barrels, 25% new.

**STYLE/DESCRIPTION:** Similar to our first two vintages, our 2004 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*

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**Harvested:** 9/18/04

**Total acidity:** 0.79g/100ml

**pH:** 3.42

**Aging:** 11 months in French oak, 25% new

**Blend:** 100% Barbera

**Alcohol:** 14.6%

**Bottled:** 8/31/05

**Cases Produced:** 620 cases

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