



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. This section of our vineyards is the coolest on the property, which tends to extend the growing season or "hang time" for our grapes.

VINTAGE/HARVEST: 2005 was our fourth consecutive vintage making classic modern-style Barbera, despite the fact that there were four very different growing seasons. Late spring and early summer rain coupled with a moderate summer made ripening a challenge for Barbera. We were able to achieve full physiological ripeness without losing Barbera's distinctive acid balance, but it meant waiting until mid-October to harvest the grapes—the latest pick to date for this variety.

VINIFICATION: After de-stemming 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 10 days. Once pressed and pumped into barrels the wine was racked twice to preserve fruitiness. The wine was aged for 11 months in French Burgundy barrels, 20% new.

STYLE/DESCRIPTION: Similar to our first three vintages, our 2005 Barbera possesses deep color, exotic fruit aromas, a juicy mouthfeel and solid 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. Don't let this wine make old bones! Drink now and over the next two years.

Mick

Harvested: 10/17/05 and 10/18/05
Total acidity: 0.67g/100ml
pH: 3.50
Aging: 11 months in French oak, 20% new

Blend: 100% Barbera
Alcohol: 14.6%
Bottled: 8/28/06
Cases Produced: 695 cases