



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 because of its low-vigor. 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: 2007 is another excellent vintage for our Barbera. Dry weather during the spring resulted in smaller than normal berries. We had moderate weather throughout the growing season other than a slight heat spike in early September. We harvested our Barbera at full physiological ripeness, without losing Barbera's distinctive acid balance, in early and mid-September. This was earlier than previous years, perhaps due to the small yield. Our yield was approximately 4-5 pounds per vine.

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 allow fermentation to begin with indigenous yeasts. Once pressed and pumped into barrels, we stir the lees (*batonnage*) to assist with malo-lactic fermentation and enhance the wine's texture. We age our Barbera for 11 months in French Burgundy barrels, 25% new. While we are not the biggest proponents of new oak aging for Italian varietals, we feel Barbera benefits from the tannin and creaminess of new oak, without losing the fruit.

STYLE/DESCRIPTION: Similar to our previous vintages, our 2007 Barbera possesses deep color, exotic fruit aromas, a juicy mouth-feel, and solid acidity. The wine's vibrant acidity will remind you of drinking exciting modern-style Barberas from Piemonte, which we love. The moderate 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: 9/7/07 and 9/17/07
Total acidity: 0.81g/100ml
pH: 3.25
Aging: 11 months in French oak, 25% new

Blend: 100% Barbera
Alcohol: 14.5%
Bottled: 9/5/08
Cases Produced: 768 cases