



2012 BARBERA

Amador County

Our Amador County Barbera is one of the few wines we offer that is not vineyard designated. That is to say it does not come entirely from a single vineyard. The 2012 edition of the Amador County Barbera is a blend of three wines each coming from different vineyards: the Dick Cooper Ranch, the Fox Creek Vineyard and the Ambra Vineyard.

These three foothill vineyards provide the elevation required for the Barbera grape to ripen fully; developing color and depth of flavor as the tart acids soften before harvest and delivery to the winery. The Sierra Foothills have done exceptionally well with this Northern Italian variety. The 2012 Amador Barbera has a garnet purple color of a medium depth. Dusty briary raspberry aromas pair with a warm pie crust bouquet, with hints of nutmeg and allspice. On the palate, this wine is loaded with succulent juicy, almost savory raspberry flavor. Barbera has soft, mild tannins to start with so it is relatively easy to produce a wine with a smooth round feel, free of any astringent character. Aging in small barrels adds a finish that is long and harmonious, with a toasty oak nuance that lingers long after the wine is gone.

Varietal Composition: 100% Barbera	14.5% Alc.	0.73 g/100ml TA	3.36 pH
Oak Regime: 54% American Oak	46% French Oak		
Released: January 1, 2014	1,337 Cases Produced	Suggested Retail Price: \$24	