

In 2011 California winemakers crushed 45,348 tons of Barbera. This is enough to produce over three million cases of wine. Given this volume one might expect this variety to have a more prominent position in the marketplace, but it doesn't. The vast majority of the Barbera grown in California is in Madera, Fresno and Tulare Counties in California's fertile central valley. There Barbera is prized for its high acidity and its ability to bring a youthful zesty quality to blends that might otherwise be flat and lifeless; despite its contribution Barbera never gets first billing.

Yet move just a few miles east and gain a couple of hundred feet in elevation and Barbera becomes a headliner. The Sierra Foothills crushed just 2.3% of the Barbera grown in California in 2011 but we will produce close to 80% of the varietal Barbera offerings that reach the marketplace. It is amazing how in just a few miles this grape can go from a humble blending component to a full flavored deeply pigmented red table wine capable of winning 'Best of Show' Honors at the California State Fair twice in the last five years. Wine afficionados are quickly discovering the charms of Barbera and it is now one of our most popular wines. Here at Jeff Runquist Wines, Barbera runs neck and neck with the Petite Sirah as our top seller.

The 2011 Amador Barbera has a garnet purple color of medium depth which is a reflection of the lighter 2011 vintage. There is a carmine edge to the color's hue. The aromas carry plenty of red fruit; raspberry and cherry are the most predominant. The bouquet has spicy pie crust notes of nutmeg and vanilla. There is also a buttery toasted pastry scent that adds another dimension to this wine's scent. On the palate this wine is juicy and succulent loaded with ripe red cherry flavors. The tannins are soft and this wine slides down smooth and easy. It may not hold up to a porterhouse steak slathered in a peppercorn sauce but it will honor Southern European cuisine especially dishes that incorporate sausage, olives, capers, anchovies, feta cheese or other salty ingredients.

Varietal Composition:	100% Barbera	14.9% Alc.	0.72 g/100ml TA	3.40 pH
Oak Regime:	59% American Oak	41% French Oak		
Released:	December 1, 2012	1,296 Cases Produced	Suggested Retail Price: \$24	