

Jeff Runquist Wines

2003 "R" Barbera Dick Cooper Vineyard, Amador County

The 2003 Dick Cooper Barbera has Amador County written all over it. Harvested on October eighth at 27.6 degrees brix this is by far the biggest, richest, read high alcohol, Barbera I have made to date. Stylistically this wine will have great appeal to those who gravitate towards the big, bold, ripe in your face flavors that are associated with the Sierra Foothills. In hindsight, I may have pushed to ripeness envelop a bit with the 2003 wine but its stylistic identity is so in keeping with the Amador Terrior I had to deliver on it.

The 2003 Dick Cooper Vineyard Barbera has a medium deep dark ruby color. The hues belie the high sugar and relatively low acid of the grapes at harvest; they are starting to show signs of maturity. The dense aromas are of warm fully ripened blackberries and plums. The bouquet shows minerals and dust along with smoky oak with hints of chocolate. On the palate the wine has tremendous viscosity. It is rich, round, and surprisingly soft in regards to its acidity especially for Barbera. Ripe fruit and relatively new barrels have added significant tannins which should add longevity, should the softer acids not surrender the fruit first. Despite the wine's structure the finish is balanced and harmonious; in keeping with my house style.



Varietal

100% Barbera

14.7% Alc.
0.68 g/100ml TA
3.48 pH

Oak Regime

50% French Oak
32% American Oak
18% Neutral American
and French Oak

Released

April 1, 2005

554 Cases Produced