

Jeff Runquist Wines

2004 "R" Barbera Dick Cooper Vineyard, Amador County

I have always liked Barbera from Amador County, and from the looks of it the marketplace is warming up to this wine too. The last two vintages of Barbera have sold faster than the 2002 Petite Sirah that won the sweepstakes award at the State Fair. The 2004 wine is an extension of the past two editions, bigger, bolder, and richer than its predecessors, and it too comes with the fear that I may have gone too far. This is a big rich wine. It may not be the best Barbera I have ever produced, but it sure is the best red wine I have ever made from the Barbera grape. Let me explain. Barbera is traditionally a high acid red wine with a soft texture and light body. There is nothing crisp or light about the 2004 Barbera; it is just plain delicious.

The color is a deep almost inky purple. The dense aromas are of fully ripened blackberries and plums. The bouquet shows minerals and flint along with milk chocolate and hints of cedar. On the palate the wine has tremendous viscosity with full red fruit flavors and a rich chocolaty oak component. It is rich, round, and surprisingly soft in regards to its acidity especially for Barbera. While the wine has structure, the finish is balanced and harmonious; in keeping with my house style.



Varietal

100% Barbera

14.4% Alc.
0.66 g/100ml TA
3.39 pH

Oak Regime

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

Released

April 1, 2006

516 Cases Produced