



Jeff Runquist Wines

2008 "R" BARBERA, Amador County



While Barbera's 163 acres in Amador County is dwarfed by the 2,086 acres planted to Zinfandel, it is my contention that it may well be better suited to the soils and climates of Amador than Zinfandel. Barbera has higher acid, ripens more evenly than Zinfandel, has softer tannins, and is not prone to shrivel, thus avoiding the elevated alcohols so often seen with Zinfandel.

In 2008, we expanded our production of Barbera to include fruit grown by Sue Fox and Josh Lyman. We blended in a bit of Petite Sirah from Ken Wilson and the result has already received rave reviews.

The 2008 Amador Barbera has a purple color of medium depth and intensity. The aroma and bouquet are seamless and show plenty of raspberries and boysenberries. Mild notes of toasty oak and hazelnut fill out the wine's bouquet.

On the palate, this wine delivers bright succulent red fruit flavors, primarily raspberry, black cherry, and currants. Hints of mocha and coffee add complexity, and the tannins are round and supple. The finish is long and harmonious, with a toasty oak nuance that lingers long after the wine is gone.

Varietal Composition: 92 % Barbera 8% Petite Sirah

14.8% Alc. 0.678g/100ml TA 3.30 pH

Oak Regime: 44% American Oak 64% French Oak

Released: May 1, 2010

Producers of Vineyard Designated Red Table Wines