



## 2013 BARBERA

### Amador County

Growers: Dick Cooper / Sue Fox / Josh Lyman

The vast majority of California's 6,328 acres of Barbera is in just two counties; Fresno and Madera. Between them they represent over 80% of the state's Barbera acreage. It makes sense. Barbera is a high acid variety and in the heat of the Central Valley a grape that retains some zip to its flavor is useful to add zest and vigor to the flat lifeless wines commonly made from grapes grown in a warm climates. Primarily used as a blending grape one rarely sees a varietal offering of Barbera from either of these two counties. In the deep fertile soils of Fresno and Madera Barbera yields well, maybe too well, and without color or intensity.

Here in the Sierra Foothills, the decomposed granitic soils tend to limit the productivity of Barbera and with a lighter crop load Barbera develops a character and depth not found on the valley floor. With Zinfandel's dominance in Amador County (2,019 acres of Zinfandel to just 187 acres of Barbera) and Zinfandel's long and illustrious history it may seem a bit disrespectful, but after thirty years of making Amador County wines, I am not so sure that Barbera isn't the best variety for this region. I have a reputation for purchasing all of the grapes we use to make our wines. I am a winemaker not a grape grower. But if I was forced to plant a vineyard here in Amador; I would want to grow Barbera.

The 2013 Amador Barbera has a garnet ruby purple color of a medium depth. Aromas of raspberry and red currant provide a centerpiece for the bouquet to frame with notes of vanilla, toast and hazelnut. The combination is inviting. Succulent and juicy bright red fruit flavors are delivered by a wine with a soft smooth round texture and transitions seamlessly to an elegant finish with notes of mocha and milk chocolate. This is an easy drinking red wine that pairs well with Mediterranean cuisine and any dish with an elevated level of salt, say something with capers, parmesan, olives or anchovies. Barbera was my father's pizza wine and his favorite pizza was mushrooms, sausage, and olives.

Varietal Composition: 100% Barbera	14.9% Alc.	0.76 g/100ml TA	3.35 pH
Oak Regime: 40% American Oak	44% French Oak	16% Neutral Oak	
Released: January 1, 2015	1,502 Cases Produced	Suggested Retail Price: \$24	