

Barbera is an incredibly versatile and flavorful red wine that pairs well with pizza, pasta and most Northern Italian and Mediterranean dishes. It hails from the Piedmont region of northwest Italy. Here in Amador County, Barbera was planted by Cary Gott at Montevina in the 1970s and then by Dick Cooper in the 1980s and 1990s. The variety has met with wonderful success and has developed a devoted following amongst foothill wine aficionados. Twice in the last four years it has been an Amador County Barbera that has won 'Best Red Wine' honors at the California State Fair.

We produce two Barberas. The first is our vineyard designated wine from the Dick Cooper Vineyard. Our second Barbera, The Amador County Barbera, introduced with the 2007 vintage, is our answer to the demand for the Cooper Barbera outstripping our supply. The Amador County Barbera is a blend of wine produced from four vineyards: Cooper, Fox Creek, Lyman, and Ambra. In the past we have slipped in a wee bit of Petite Sirah to deepen the color and round out the wine's structure, but with the strength of the 2010 vintage the Petite Sirah was not necessary.

The 2010 Amador Barbera has a deep garnet purple color with a carmine edge to the hue. The aromas show plenty of black raspberry and dark cherry fruit. The bouquet features toasty oak with notes of mocha and milk chocolate. On the palate this wine has the unique character of being both bright and zesty and also rich and creamy. Fourteen months in small oak barrels has provided the wine with a full texture yet it remains loaded with plenty of red/black fruit flavors. In keeping with our 'house style' the tannins are mature and well integrated. The finish is long and harmonious with a toasty oak nuance that lingers long after the wine is gone.

Varietal Composition: 100% Barbera	14.7% Alc.	0.72 g/100ml TA	3.42 pH
Oak Regime: 59% American Oak	41% French Oak		
Released: December 1, 2011	1,467 Cases Produced	Suggested Retail Price: \$24	