



2014 BARBERA

Amador County

I can't spend much time in our tasting room before someone asks me "What is your favorite wine?" I am pretty evasive with my answer because it really depends upon what I am enjoying it with, food, friends or the just the weather. A less frequent query is, "What is your favorite wine to make?" Here the answer is simple; Barbera. Barbera has great flavor; it is juicy and succulent, the tannins are mild and it is incredibly versatile. But what makes it my favorite to make is that, it is easy to manage, it ripens evenly, behaves well in the cellar, requires little to no interference on my part, and makes the best red wine in Amador County.

The 2014 Amador Barbera has a ruby purple color of a moderate depth. The aroma centers on raspberry, cherry and currant, along with a perfumed note of violets and lavender. The aromas are framed with notes of vanilla, nutmeg, and hazelnut. This combination generates a gravitational pull that is hard to resist. Barbera is known for its brightness due to a little extra acid in the grapes similar to a Pippin or Granny Smith apple. This often makes for a zesty, tangy, sometimes zippy flavor. However, our 2104 Barbera has a savory succulence and a rich viscosity not normally associated with Barbera. The red fruit flavors are delivered by a wine with a creamy, smooth, and round texture that transitions seamlessly to an elegant finish with notes of mocha, caramel, and gently toasted oak. This is an easy drinking red wine that pairs well with Mediterranean cuisine. One of my favorite meals features Margie's braised lamb shanks accompanied by a bottle (or two) of "R" Barbera.

Varietal Composition:	100% Barbera	14.5% Alc.	0.76 g/100ml TA	3.36 pH
Oak Regime:	48% American Oak	41% French Oak	11% Neutral Oak	
Released:	March 1, 2015	1,275 Cases Produced	Suggested Retail Price: \$25	