



Jeff Runquist
WINES



2020 "R" BARBERA

SPECS

Varietal Composition: 100% Barbera

Alcohol: 15.0%

pH: 3.41

TA: 7.7g/L

Oak Regime: 41% French Oak, 33% American Oak, 26% Neutral Oak

Cases Produced: 1,886

AWARDS

Gold Medal at Dan Berger's International Wine Competition

Gold Medal at the San Diego International Wine Competition

TASTING NOTES

The 2020 "R" Barbera has a ruby purple color of a moderate depth. The aroma centers on raspberry, cherry and currant fruits, along with a perfumed note of violets and lavender. Aging in small barrels provides a bouquet that frames the aromas with notes of vanilla, nutmeg, and hazelnut. Our 2020 Barbera has a savory balanced succulence on a soft luscious texture. A wine with a smooth round feel that transitions seamlessly to an elegant finish with notes of caramel, and gently toasted oak.

ABOUT THE WINE

We made our first Barbera in 1998, and it is now our largest selling varietal wine. Barbera has great flavor; it is juicy and succulent, the tannins are mild and when it comes to pairing with food, it is incredibly versatile. It is easy to recognize why Barbera's popularity has increased so dramatically in the past few years. At the forefront of this increase is Barbera from the Sierra Foothills. The hillside vineyards, decomposed granite soils and the cool fall nights provide an ideal environment and one in which Barbera thrives. It is well established that the Sierra Foothills are especially well suited for Zinfandel and perhaps even more so for Barbera.