



Jeff Runquist
WINES



2021 "R" BARBERA

Amador County

SPECS

Varietal Composition: 100% Barbera

Alcohol: 14.7%

pH: 3.37

TA: 8.8 g/L

Oak Regime: 41% American Oak, 32% French Oak, 27% Neutral Oak

Released in January 2023

AWARDS

Platinum Medal at 2023 Monterey International Wine Competition

Double Gold Medal at the 2022 San Francisco Wine Competition

TASTING NOTES

The 2021 Amador Barbera has a purple color of medium depth with a youthful garnet hue. The primary aromas of this wine are briary red raspberry, cherry, and plum. One of the distinguishing features of our Barbera is that it is aged in small barrels for almost a year, providing the wine with a bouquet that features toasty oak along with notes of hazelnut, mocha, and milk chocolate. On the palate this wine has a creamy richness, yet it remains bright and juicy. Flavors of mulberry and raspberry along with sweet caramel oak are delivered by a wine with soft smooth tannins. The finish is long and harmonious with a toasty oak nuance that lingers long after the wine is gone.

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.