

# 2006 Barbera



<b>Vintage/ harvest</b>	October 14th 2006
<b>Varietal composition</b>	100% Barbera
<b>Aging</b>	12 months in new and one year old oak barrels
<b>Brix</b>	25.2
<b>TA</b>	0.95
<b>PH</b>	3.2
<b>Alcohol</b>	13.5%
<b>Awards</b>	Long Beach Grand Cru: Silver Riverside International: Bronze Northwest Wine Summit: Silver
<b>Wine makers notes</b>	<i>Our Barbera ripens late in the growing season which necessitates cropping to a low yield, including two hand passes to green harvest any clusters which show sluggish ripening. When choosing a harvest date for the Barbera we are looking for an acceptable acid level rather than focusing on sugar levels as we do with other varietals. 2006 had a long Indian summer providing perfect ripening weather. Plenty of new oak barrels were used to help offset the natural acidity of the Barbera.</i>

*Lots of bing cherry, a little plum, oak and a some spice are the first things you'll notice in this Italian varietal. The natural acidity in the Barbera make it fantastic for Italian fare, especially tomato based dishes.*



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