

# 2018 Amador Barbera Amador County

## WINEMAKER NOTES

15 years later and Barbera is still one of our favorite wines to produce, which is why we are introducing the new 2018 with a brand new look & feel! Barbera is our largest production coming in at about 3,000 Cases produced from Baartman, Crain-Sleeper, Cooper, Wilderotter, and Karmere Vineyards!

The nose opens with hints of ripe plums and dark cherries and a light touch of oak. The purple-black color with nice weight in the glass makes it a swirlers delight. The taste is silky and fresh with flavors developing all along the palate. The finish is long and develops slowly into a big juicy finale.

## COOPERAGE & VINTAGE

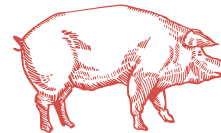
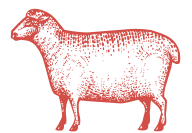
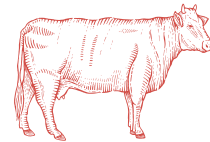
The overall goal of our barbera oak protocol is to frame the fruit, minerality, and body distinctive of each vineyard's unique terroir. Our cave-aging environment is unique to Amador county and maintains a stable 57-degrees every day of the year.

The 2018 vintage is a true barrel selection blend of all five vineyards, sourced from a majority of larger 500-liter french oak "puncheon" barrels, with the remaining aging in our "Big Bertha" 30-hectoliter (792 Gallon) barrel and standard 60-gallon barrels.

22% New  
French Oak



## FOOD PAIRINGS



## ACCOLADES

**90 Points**  
WINE ENTHUSIAST

**90 Points**  
JAMES SUCKLING

COMPOSITION	100% Barbera
ALCOHOL	14.4%
pH/TA	3.35/6.7
BOTTLING DATE	Sept. 2020
CASES PRODUCED	3,000

