

BELLA GRACE



2019 Amador Barbera Amador County



Blend:	100% Barbera
Vineyards:	Harvested from 5 local vineyard: Fox Creek, Crain-Sleeper, Cooper, Wilderotter, and Karmere Vineyards
Winemaking & Aging:	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 (792Gallon) barrel and standard 60-gallon barrels
Cooperage:	22.5 Months in 22% New French Oak
pH:	3.35
TA:	6.7
ABV:	14.4%
Cases Produced:	1060
Tasting Notes:	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.
Pairing Suggestions:	Lamb Meatballs, Tomato-Based dishes, Caprese salad, pork, lamb dishes, and of course - Steak

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