

## 2021 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 2021 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.

Cooperage: 18 Months in 20% New French Oak

pH: 3.54 TA: 6

ABV: 14.5% Cases Produced: 1728

Tasting
Notes:

The nose opens with hints of redcurrant, 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 tart cherry, blackberry and warm spices flavors developing all along the palate. The finish is long and

develops slowly into a big juicy finale.

Pairing Lamb Meatballs, Tomato-Based dishes, Caprese salad, pork,

Suggestions: lamb dishes, and of course - Steak