



2022 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 2022 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 Bella Grace Amador Barbera bursts open with a vibrant nose of warm winter spices-star anise weaving through ripe stone fruits, especially juicy plums that glow like late summer. It's like a stroll through an autumn orchard, cozy yet vibrant, with that big, fruity warmth beckoning you closer. On the palate, it's a lush explosion of deep plum and pluot, kissed by French oak that lingers upfront, then dances with bright, tart raspberry cutting through with lively acidity. The spice lingers softly, full-bodied yet smooth across the palate, with tannins that hug rather than grip.
Pairing Suggestions:	Perfect for Thanksgiving feasts-pair it with a juicy steak, meatballs in rich sauce, or even a rustic park picnic sandwich.

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