

ENOTRIA

2018 Barbera Riserva

Mendocino County

Background

Once known as a peasant wine, this grape has grown to one of the most widely planted varieties in the Piemonte region of northwestern Italy. Today, Barbera is one of the most exalted grapes of this rugged mountain region. It arrived with Italian immigrants in California in 19th century and adapted well to the coastal volcanic soils. When produced in low yields and treated to barrel aging it can make extremely exciting wines. This represents our 25th vintage of Barbera.

Vineyards

Warm sunny days, cool nights and excellent exposure produce grapes that are superbly balanced and rich in fruit flavor. 85% Barbera comes from our 70 year-old Vincenzo Vineyard which is located in the white clay-loam benchland soils near the Calpella Township in Mendocino County. 15% is Dolcetto also grown in our Vincenzo Vineyard.

Winemaking

All grapes were hand-harvested at an average of 25 degrees brix and fermented in small open-top stainless-steel fermenters for two weeks at 85 degrees F. After a gentle pressing, the wine was aged in 30% new combination of heavy-toasted French, American and Eastern European Burgundy oak barrels for 59 months.

Winemaker Comments

This well-structured wine displays dark purplish-garnet hues with concentrated blackberry, boysenberry and plum flavors wrapped in tar and toasty oak flavors and aromas. This Barbera is balanced by a firm acidity and medium firm tannins that partially derived from the new French Burgundy barrels. The finish is rich, complex and harmonious. This wine is enjoyable now or will you been rewarded with cellaring over the next decade.

Winemaking Data

Harvest

Date: September 15th – October 9th

Fermentation & Aging

Fermentation: 2 days of cold soak, punched down twice a day for 14 days in stainless open top fermentors
Aging: 59 months in French, American, and Eastern European Burgundy barrels (30% new)

Wine

Blend: 85% Barbera, 15% Dolcetto
Alcohol: 14.8%
Total Acidity: 7.9 g/L
pH: 3.25
Residual Sugar: 0.4 g/L



Food Pairing:

Serve with penne and sausage, grilled lamb chops or grilled gorgonzola cheeseburgers.

For Additional Information

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