



Myka Cellars

**2018 Barbera
Fair Play, El Dorado**

WINE SPECS

100% BARBERA

14.3% ALCOHOL

FAIR PLAY AVA

950 CASES PRODUCED



Tasting Notes

Deep inky purple in color with a bright magenta rim in the glass, boasting this wine's brilliant youth. Barbera is known in Northern Italy for being highly enjoyable and easy to drink when young, and this wine fits that profile. Deep, jammy notes like raspberry jam, blackberry and cherry pie waft out of the glass, with hints of smoke and sandalwood. This Barbera is tart and juicy, with smooth tannins, richly flavorful but not heavy in body, and ready to drink now or age for a few years.

Winemaking Notes

Upon arriving at the winery the grape bunches were destemmed and the berries were crushed. Those crushed grapes fermented in tank for several weeks, with daily pumpovers, until fermentation was complete. The wine was then pressed and began aging in American medium plus toast oak for 18 months.

Food Pairing

Earthy mushroom pizza with a drizzle of truffle oil, or a mushroom risotto. Italian sausages are a delicious pairing, we suggest them grilled, as a pizza topping, or with hearty lentils for this wine. Barbera pairs well with flavorful cheeses like blue cheese or aged gouda.

Wholesale Inquiries:

Michael Kloster
mkloster@mykaestates.com
559-515-3798