



2019 Barbera Sierra Foothills

Wine Specs

100% BARBERA

13.9% ALCOHOL

SIERRA FOOTHILLS AVA

1,400 CASES PRODUCED

\$30/PER BOTTLE RETAIL



Tasting Notes

Fruit-forward notes of raspberry jam, blackberry and cherry pie waft out of the glass, with hints of smoke and sandalwood. This plush 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. Barbera is known in Northern Italy for being highly enjoyable and easy to pair with food and drink when young; this wine fits that profile.

Winemaking Notes

The harvest was 100% destemmed and crushed and the juice clean racked to stainless steel tanks. Fermentation lasted several weeks in tank, with daily pumpovers. The wine was then pressed and aged 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.

Accolades

New vintage! Previous vintage scored. 90pts SF Chronicle Wine Competition

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