

2022 Barbera South Fork Vineyard El Dorado

TASTING NOTES:

Our much-anticipated new vintage of barbera is a classic California rendition of this variety, with rich aromas of cherry pie, cola, vanilla, chocolate, clove and cranberry. On the palate it is smooth and mouth-filling with dried cherry and baking spice flavors. The classic acidity of barbera is present, balanced by hearty fruit flavors.

WINEMAKING NOTES:

The vineyard location where this barbera grew experiences the warm afternoons that are needed to develop the ripe fruit characteristics that are quintessential to an 1850 Wine Cellars barbera. The proximity to the south fork of the American River also keeps the overnight temperatures relatively low, which retains a level of acidity that is expected in barbera.

The yeast we chose for this barbera encourages full bodied structure with bold and ripe fruit flavors, which are evident in the resulting wine.

AGING:

Aged in 100% American Oak for 18 months. This oak selection enhanced the mouthfeel and fruit components of this wine with big and round notes of vanilla and butterscotch that balance the racy acidity of barbera.

FOOD PAIRING:

Barbera classically pairs well with a large variety of charcuterie, with the rich fat and saltiness of cured meats balancing perfectly with the acid structure of the wine. The profile of this wine will pair well with grilled dishes like burgers, pizza or a hearty casserole, and winter stews. This is a great wine to pair with Bolognese, lasagna, classic Italian meatballs, or a creamy truffled pasta dish.



WINE SPECS: 100% BARBERA 14.4% ALCOHOL 128 CASES PRODUCED \$34 PER BOTTLE

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