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Myka Cellars

2024 BARBERA

Sierra Foothills



Wine Specs

100% BARBERA

14% ALCOHOL

2,358 CASES PRODUCED

\$32 PER BOTTLE



Meet our Winemaker, Mica Raas



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about Mica.

Wholesale Inquiries:

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Tasting Notes

Deep purple in color with a bright magenta rim. Vibrant berry and chocolate aromas abound, with hints of sandalwood. The smooth tannin and juicy acid structure of this barbera makes it approachable and ready to drink now. Barbera is known in Northern Italy for being highly enjoyable and easy to drink when young, and this wine, produced in an “Old World meets New World” style, still fits that profile.

Winemaking Notes

This barbera was picked on the riper side to bring down the acids a bit and create a richer style of wine from this varietal. Upon arriving at the winery, the grape clusters were destemmed and the berries were crushed to release their juices. Those crushed grapes fermented in tank for ten days, with three pumpovers each day to extract intense flavors and color. Once fermentation was complete, the wine was then pressed to barrel to age.

Aging

Aged in 50% New French Oak and 50% New American Oak for 18 months.

Food Pairing

The natural tartness of Barbera makes it a wonderful wine pairing to complement rich meals. Its acidity also balances well with dishes featuring tomato sauce. Try it with an earthy mushroom pizza with a drizzle of truffle oil, or mushroom risotto. Italian sausages are a delicious pairing, we suggest them grilled, as a pizza topping, or with hearty lentils to pair with this wine. Barbera pairs well with flavorful cheeses like blue cheese or aged gouda.