

AMADOR

F O O T H I L L



2012 ESTATE BARBERA

The Vineyard

We planted 1.5 acres of a special clonal selection of Barbera from Italy's famous Rauscedo nursery in 2008. With this clone, the sugar-acid balance at maturation allows harvesting at a lower sugar level.

Winemaker Notes

This un-oaked Barbera was aged in a polyethylene maturation tank that breathes like a barrel and allows for slow oxidation to soften the tannins. Upfront it has lush cherry fruit, great mouth feel, and a deft touch of acidity on the finish.

Technical Data

Varietal Composition:	100% Barbera
Appellation:	Shenandoah Valley, California
Harvested:	September 11, 2012
Brix at Harvest:	25.3 degrees
Alcohol by Volume:	14.9 %
Vinification:	Fermented on the skins for 7 days 11 months aging in maturation tank
Bottling:	96 cases bottled August 16, 2013

Perfect Pairs

Braised Chicken with Sweet Peppers
Pappardelle with Lamb Ragù
Pizza with Tomato and Basil