



2014 BARBERA

Eduardo Seghesio immigrated to America from the Piedmont region of Italy, home to Barbera. In 1895, he planted his first vineyards to grapes he had come to enjoy in his new country, yet one vineyard was saved for varietals from his homeland. Our historic, proprietary Barbera clones benefit from the warm, dry days in northern Alexander Valley, where the grape's classic acidity creates a wine with vibrant aromas and a velvety texture. This wine is 100% Barbera from our Estate Home Ranch in Alexander Valley.



FOOD AFFINITIES

Lamb, game, stews, marinara, polenta, mushroom/truffle pasta and hard, aged cheeses

TASTING NOTES

Nose exhibits freshly opened cherry blossoms in spring, light and delicately lifted by oak-imparted vanilla aromas

Bright acidity highlights the entry and finish

Soft tannins in the mid-palate

VINEYARDS

The grapes for the 2014 Barbera come from our Estate Home Ranch in Alexander Valley. Long, warm days aided by the absence of marine influence marks this site. The soils are composed of clay and clay loam with underlying layers of basalt, sandstone and serpentine rock. Vines are challenged by the low nutrient level of the clay and the shallow topsoil, which both force them to produce more concentrated fruit.

VINTAGE

2014 was one of the warmest growing seasons on record in Northern California. Rain in late-March paved the way for available water through budbreak and bloom, but sustained warm weather coupled with depleted water reserves culminated with a slightly early, furiously paced compact harvest that was completed before the end of September.

VINEYARD REGIMEN

Disposable canes are employed to devigorize vines. Shoulders are carefully removed early to control cluster weights on Barbera's fragile stems. A green harvest removes fruit on weak shoots and touching clusters. Veraison harvests at both 75% and 95% are employed.

FERMENTATION REGIMEN

Small-lot (6-ton), open-top fermentors with punch-down maceration by hand. Total maceration time 9 days. Both components completed primary and secondary fermentation in barrel and were blended prior to bottling.

HAND-HARVESTED

Home Ranch B Block 9 (76%): Sept. 12-15, 2014
Home Ranch A Block 8 (24%): Sept. 17, 2014

AVERAGE BRIX AT HARVEST

26.2°

BARREL REGIMEN

Aged 11 months in 18% new French oak, 68% neutral French oak and 14% neutral American oak

CASE PRODUCTION

2,404 cases

VARIETAL COMPOSITION

100% Barbera

ALCOHOL

14.8%

RELEASE DATE

February 2016

SRP

\$38

