

2012 BARBERA

Eduardo Seghesio immigrated to America in 1886 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.



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

Estate Vineyard — Home Ranch, Alexander Valley

VINTAGE

2012 brought a long and moderate growing season without any major weather incidents on the heels of two very cool vintages.

VINEYARD REGIME

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 REGIME

Small-lot (6-ton), open-top fermentors with punch-down maceration by hand. Total maceration time 10 days. Both components completed primary and secondary fermentation in barrel.

HAND-HARVESTED

Home Ranch B Block 9 (66%): Oct. 6, 2012
Home Ranch A Block 8 (34%): Sept. 30, 2012

AVERAGE BRIX AT HARVEST

Home Ranch B Block 9: 25.5°
Home Ranch A Block 8: 24.8°

BARREL REGIME

Aged 11 months in 25% new French oak, 40% neutral American oak and 35% neutral French oak

VARIETAL COMPOSITION

100% Barbera

ALCOHOL

14.8%

RELEASE DATE

February 2014

SRP

\$38

