

2021 Barbera Morning Sun Vineyard



Description:

Barbera's naturally high acidity combine with its strong flavors create a bold & flavorful but beautifully balanced wine. The aromas from this wine will immediately convey its richness, with notes of concentrated blackberry preserves and hints of leather and violet. On the palate comes the flavor intensity of dark fruit to match the aromas, tempered by vanilla notes from the oak barrels and beautifully balanced by its acidity.

Appellation:

Sonoma Mountain

Unique Qualities of Vineyard/Location:

Volcanic rock soils, 1,000 ft elevation

Fermentation Details:

Fermentation started in open top fermenters with pump over 2 times a day, then transferred to French oak barrels to finish secondary fermentation.

Farming Technique & Maintenance:

Vertical Cordon spur trained

Harvest Date: 10/20/21

Cold soak: 3 Days

Aging Process: 16 Months French Oak

Secondary Fermentation: Yes 100% Malolactic

fermentation

Case production: 310
Oak program: French Oak

New oak %: 25

Bottling Date: 6/4/23