

ENOTRIA

2019 Barbera

Mendocino County

Background

Once known as a peasant wine, this grape has grown to one of the most widely planted varieties in the Piemonte region of northwestern Italy. Today, Barbera is one of the most exalted grapes of this rugged mountain region. It arrived with Italian immigrants in California in 19th century and adapted well to the coastal volcanic soils. When produced in low yields and treated to barrel aging it can make extremely exciting wines. This represents our 26th vintage of Barbera.

Vineyards

Warm sunny days, cool nights and excellent exposure produce grapes that are superbly balanced and rich in fruit flavor. Two different vineyards in Mendocino County comprise this blend. 72% comes from our 70 year-old Vincenzo Vineyard which is located in the white clay-loam benchland soils near the Calpella Township in Mendocino County. 28% comes from longtime friend and grape grower Skip Lovin, owner of Burke Hill Vineyards located in the western foothills above the Ukiah Valley.

Winemaking

All grapes were hand-harvested at an average of 25 degrees brix and fermented in small open-top stainless-steel fermenters for two weeks at 85 degrees F. After a gentle pressing, the wine was aged in 10% new combination of heavy-toasted French, American and Eastern European Burgundy oak barrels for 48 months.

Winemaker Comments

This Barbera has a deep purple garnet color with complex aromas and flavors of juicy blackberries and red currant with hints of earth and toasty oak. Medium tannins and a great natural acidity lead into a finish that is clean and mouthwatering. This is a wine for immediate enjoyment or one that will age for many years.

Winemaking Data

Harvest

Date: October 12th - 18th

Fermentation & Aging

Fermentation: 2 days of cold soak, punched down twice a day for 14 days in stainless open top fermentors
Aging: 48 months in French, American, and Eastern European Burgundy barrels (10% new)

Wine

Blend: 100% Barbera
Alcohol: 14.4%
Total Acidity: 8.8 g/L
pH: 3.20
Residual Sugar: 0.4 g/L

Food Pairing:

Excellent when served with braised lamb shanks, wild mushroom lasagna, venison scaloppini, grilled Portobello mushrooms and hard-aged cheese.



For Additional Information

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