



## AMERICAN RED WINE

Vintage: 2020

Varietals:

- Barbera 75%
- Tempranillo 25%

Vineyard: Lanza Vineyards

Location: Suisun Valley, CA

## PROFILE

Barbera is a native of Northern Italy, which is still the largest producer of this grape today. It's grown on a smaller scale throughout the rest of the world including in California, Australia, and Argentina.

Italian grown Barbera is known for high acid and more complex notes of herbs and spices, while New World Barbera is known to be significantly more fruit-forward. Although Barbera ages well, its typically consumed while still relatively young (2-4 years). Most importantly, Barbera is easy to drink and easy to pair with food, making it an excellent choice on any occasion

## DETAILS

Bottling Date: 06/15/2022

Case Production: 60

ABV: 15.0

Residual Sugar: 0.6 %

Final TA: 7.6 g/L

pH: 3.32

Free SO<sub>2</sub>: 40 ppm

# Barbera Reserve

Available in 750 mL bottles

## WINEMAKING

### FERMENTATION

9 days

Immediately upon arrival, grape clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for approximately 24 hours prior to the start of fermentation. This process helps to achieve greater extraction of color and flavor from the grape skins. Yeast for this fermentation was chosen specifically to enhance aromatic complexity and mouthfeel. Fermentation was completed in eleven days, after which grapes were then transferred to a press. Juice was racked off into a stainless-steel tank and skins were removed

### AGING

18 months

This wine was aged with medium toast American oak chips and then blended with barrel-aged Tempranillo to help round out the profile

## TASTING NOTES

### Aroma

Distinct notes of red fruit and blackberry are paired with an earthy profile of dried leaves

### Taste

Fruit-forward notes of ripe blackberry are accompanied by subtle hints of oak, tobacco, and a very delicate hint of nutmeg on the finish

### Serving & Pairing Suggestions

Ready to drink now, this wine is best served at room temperature. Pairs well with dark meats and root vegetables.

## TASTING CHART

