

Barbera



Price: \$19.95

Vintage: 2010

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12.5%

Varieties: Barbera (100%)

Winemaking/Ferment Notes: Grapes are carefully selected and harvested by hand. Winemakers strive for gentle processing to avoid damaging berries. The fruit is split into several small batches and inoculated with different yeasts to achieve the best aromas and flavor profiles. Barbera displays a vague blackberry quality plus tartness. On the palate, the wine is medium-bodied with soft tannins, ending with a spicy finish with notes of cardamom. Fermentation takes 7-10 days, and then the wine will be pressed off the skins. Part of the blend is aged in stainless steel and part is aged for 13 months in French oak.

Cases: 97

Cellaring Potential: 1-3 years

pH: 3.13

TA: 6.8 g/L

Vineyard(s): Hermes Vineyard

Harvest Date: 10/13/2010

Oak Aging: Aged in French oak barrels from Taurensaud, Nadalie and Canton cooperage for 13 months. All barrels were second and third use and medium toast.

Food pairing(s): Linguine with mussels, mushroom risotto or eggplant parmesan