

# Barbera



## DESCRIPTION:

An ancient varietal done in a new world fruit forward style; our California Barbera embodies the more playful side of the grape. Deep red fruit with notes of cherry, strawberry, and anise on the nose turns into juicy cherry with bright red fruit flavors and hints of cracked pepper and dried tobacco leaf. It's medium body and subtle tannins leave a long finish of oak, dried plums, and vanilla.

## PRODUCTION METHOD:

Hand-picked grapes are destemmed and crushed and then undergo a cold soak to aid in color extraction. After 3-5 days of cold soak, the crushed grapes are warmed and yeast is added. After 10-14 days of primary fermentation, malo-lactic yeast is added and the wine is pressed off the skins and allowed to settle. The wine is then aged in French Hybrid oak barrels for 18 months.

## PAIRINGS:

Barbera pairs beautifully with rich dark meats, root vegetables, mushrooms and herbaceous cheeses like blue cheese.

## INSPIRATION:

Our winemaker, Dave, lived in Italy in the late 80's and found Barbera wine to be a favorite "go-to" wine! The wine making team wanted to share the love of a great wine with his von Stiehl family, and knew Barbera was the wine to make.

Serving Temperature: 64°F

Cellar Life: 4-6 years

Appellation: Lodi, CA

Residual Sweetness: 0%

Alc. By Volume: 13.4%

Product UPC: 728284002113



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## OUR MISSION:

To create an innovative and diverse wine experience.

