

2021 SONOMA VALLEY 'OLD VINE ESTATE VINEYARD'

BARBERA



Wine Specifications:	
Vineyard:	Sonoma Valley
Varietal Composition:	100% Barbera
Harvest Date:	October 7, 2021
Bottling Date:	June 12, 2023
Cases Produced:	251 cases
Alcohol:	14.7%
Cooperage:	18 months in French oak; 20% new
TA:	7.2 g/l
pH:	3.42
Tasting Panel Score:	95 Points
Price:	\$70

Winemaker's Comments:

Vineyard: Our Sonoma Valley Barbera comes from a 2.8-acre block from our estate vineyard at 5th Street, Sonoma. An old vine clone that Steve's uncle, Whitby Ledson, planted in the early 70's as a vineyard manager at the Kunde winery is planted on 101-14 rootstock.

Vintage/Harvest: In 2021, the Barbera saw a little extra hang time as we were waiting for the acid levels to drop a bit before harvesting. Barbera typically is an acid driven variety, and the extended hang time really showcases the bright red fruit often found in most Barberas. We harvested a little over 4 tons on October 7th, 2021.

Winemaking: The fruit was destemmed and crushed to tank, seeing a five-day cold soak before bringing it back up to temp and allowing fermentation to start. Once fermentation kicked, it fermented on skins for 11 days before being pressed. It was aged for 18 months in 100% French oak barrels, 20% new.

Description: Our 2021 Sonoma Valley 'Old Vine Estate Vineyard' Barbera opens with the tantalizing fragrance of bright red fruit of cherry and raspberry that alludes to the complex flavors infused in the wine. A luscious body of tender ripe plum, juicy strawberry and blackberry unite with soothing a touch of spice as it spreads across the palate. Pomegranate, blackberry, and lightly toasted oak intertwine with soft and supple tannins on the lingering, graceful, finish that leaves you craving another sip.

This Barbera stands out as unparalleled among its peers due to its exceptional qualities stemming from the old vine clone, low yield, and impeccable fruit and canopy balance. These distinctive characteristics culminate in a wine of unmatched depth, complexity, and finesse, setting a standard of excellence.