Barbera  2016

Estate Bottled

Kelsey Bench - Lake County

Grown at 1450’ elevation on red, obsidian-strewn soil resulting from Mt. Konocti’s volcanic upheaval, our Barbera combines 2 clones in a focused package that reflects our region while respecting it’s Italian heritage.

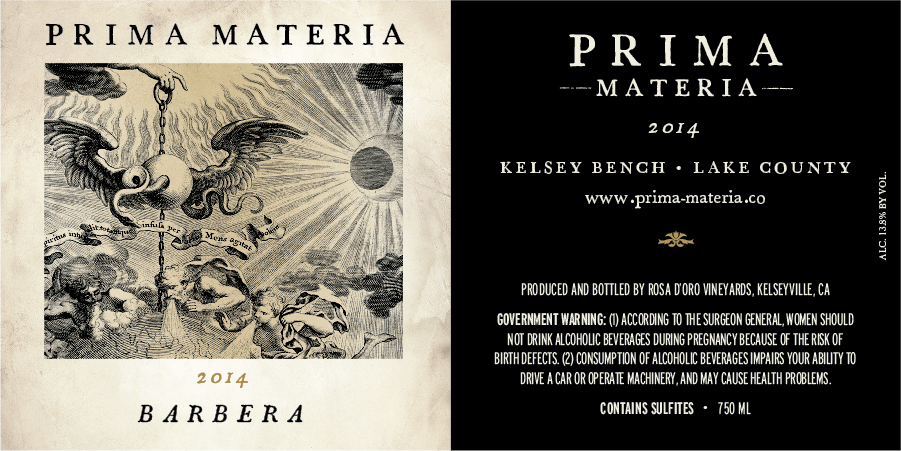
**Tasting notes:** Boysenberry, blackberry and pomegranate tones in a round, medium-weight package with characteristic good acidity, low tannin and a bit of roasted herb and pepper. No new oak.

**Vineyard:** One block of Barbera planted in 1999 and then another block in 2004 to clones 02 and 09. St. George rootstocks. Bilateral cordon planted north to south on California sprawl trellising. Massive hand work to keep the notoriously vigorous canopies under control.

**Winemaking:** Hand harvested 10/17/14, destemmed and fermented separately by clone in stainless to different temperatures. Fermentation lasted 17 days. Wood-basket pressed at dryness. No sulfur added for 9 months, bottled at 14 months.

**Vintage:** Despite a dangerously early bud break, vintage 2016 was almost boring. A bit of early-season shatter and rain occurred but summer was pretty moderate and the fourth year of drought rained just enough to support the crop. August was quite gentle after a few heat spikes as was September. It was almost boring compared to super short 2015 and super difficult 2017. The Barbera for some reason was extremely lightly cropped like 2015 and naturally concentrated once again.

**Label Image:** This is a just a very small segment of Athanasius Kircher’s encyclopedic *Mundus Subterraneus* (1664) frontispiece in which he personally documented and illustrated an unmatched treatise on geography and volcanology. A true polymath who wrote on every topic and travelled relentlessly, his dense image depicts the creator’s hand suspending the earth while angels blow winds through the sky, animating the world and every human soul with divine breath.



**Barbera**

2 different clones from separate vineyard blocks, fermented separately

Yield: 2.4 tons per acre

6 neutral 225l barrels used for aging, mostly 3-12 year old thin stave French and Hungarian oak

one racking before bottling to control reduction

unfined, unfiltered

pH 3.53

TA 6.5gm/l

14.2% abv

120 cases produced

Hand bottled on site

91 pts. – Wine Enthusiast

SRP $25