



FRONT



BACK

VINEYARD
MORNING SUN RANCH

VARIETAL
BARBERA

AVA
SONOMA MOUNTAIN

FERMENTATION
NATIVE YEAST

ÉLEVAGE
8 MOS.

COOPERAGE
NEUTRAL OAK

TOTAL ACIDITY
7.9 g/L

pH
3.57

RESIDUAL SUGAR
0.1 g/L

ALCOHOL BY VOLUME
13.3%

PRODUCTION
900 BTLS

NOTES

The 2018 Morning Sun Barbera is a wine of pure varietal character. Grown atop loamy volcanics on the west facing slopes of Sonoma Mountain about 800' above Bennett Valley, we handled the varietal the exactly the same way our favorite producers in Piedmont do. Native ferment in stainless, open-top fermenters then aged for a modest 8 months in neutral oak. This wine is so pure. Heady aromas of violets, cranberry and savory herbs backs a light, punchy palate with acid for days.

AROMATICS

violet, savory, graphite

FLAVORS

cranberry, red currant, iron

THE VINEYARD

Wrapped around the cool, western slopes of Sonoma Mountain, Morning Sun Ranch was once planted to nothing but Italian varietals. Weathered signs still dot the rows where Nebbiolo, Dolcetto and Freisa were once farmed exclusively for the Sebastiani Family. Most of the vineyard has been grafted over to more popular varietals like Chardonnay and Pinot Noir, but a terraced parcel of Pinot Grigio and a few long rows of Barbera still remain.

Soils a top this idyllic hillside vineyard are primarily volcanic ash. Early ripening Pinot Grigio vines face the Northern end of Bennet Valley, ironically basking in the warm afternoon sun, while late-ripening Barbera faces east towards the village of Glen Ellen.