



VINEYARD
MADHAVAN

VARIETAL
BARBERA

AVA
MOON MOUNTAIN DISTRICT

FERMENTATION
NATIVE YEAST

ÉLEVAGE
14 MOS.

COOPERAGE
NEUTRAL OAK

TOTAL ACIDITY
6.8 g/L

pH
3.56

RESIDUAL SUGAR
1.0 g/L

ALCOHOL BY VOLUME
14.1%

PRODUCTION
1,200 BTLS

NOTES

Our second vintage working with this varietal, however our first in a new vineyard. Harvested at 24 brix, the fruit was sorted, de-stemmed and dropped into a small (2 ton) open-top fermenter and left for a few days to cold soak. After primary fermentation was complete, we barreled the wine down for 14 months of sur-lie aging.

The Piedmont region of Italy has long been a source of inspiration to us. It is vital to represent this varietal in a way that mirrors it's old-world counter parts. The end result is a rustic wine with a flowery nose, chewy tannins and a juicy freshness thanks to the varietals natural acidity.

AROMATICS

violet, rosemary, graphite

FLAVORS

strawberry, currant, iron

THE VINEYARD

One of the few plantings of Barbera left, the Madhavan vineyard is located on the lower slopes of Nuns Canyon in the Northern reaches of the Moon Mountain District. We are proud to assist our grower in transitioning this site to organic farming. The vineyard is a little over 3.5 acres, split into two parcels. The front parcel is planted on a fairly steep slope atop a large deposit of volcanic rock, while the back parcel is planted in a swell of more loamy soils. The wines from this site possess a unique combination of both power and finesse.