



VINEYARD  
MADHAVAN

VARIETAL  
BARBERA

AVA  
MOON MOUNTAIN DISTRICT

FERMENTATION  
NATIVE YEAST

ÉLEVAGE  
14 MOS.

COOPERAGE  
NEUTRAL OAK

TOTAL ACIDITY  
7.1 g/L

pH  
3.37

RESIDUAL SUGAR  
0.2 g/L

ALCOHOL BY VOLUME  
14.3%

PRODUCTION  
2,100 BTLS

#### NOTES

Our third vintage working with this vineyard and we couldn't be happier with the turn-out. Harvested in late August at 23.8 brix, the fruit was sorted, de-stemmed and dropped into stainless steel open-top fermenter and left for a few days to cold soak. After primary fermentation was complete, we barreled the wine down in neutral 600L puncheons 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 its 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.

strawberry, rosemary, iron

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#### 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.