

Hat Creek Estate Reserve Barbera 2013

The Story:

Barbera is a unique grape that produces a light-bodied wine with intense tannins. Its bright fruit aromas lead one to believe the wine will be light and fresh but, the dark color contradicts the aroma profile. Add the intense tannins and acidity and you have a wine that can be tough to analyze. We've found a special place in our portfolio for this unique wine.

The Tasting Notes:

Sour cherry aromas are joined by crushed violet notes. Its 'medium to full-bodied structure and velvety tannins are completely in balance. Enjoy this wine today or for years to come!

Harvest & Winemaking Data:

Winemaker: Tim Drake Harvested: 9/30/2013

Brix at Harvest: 24 pH: 3.74 Yeast: Primitivo Fermentation: 10 Days Barrel Fermented Fermentation Temp: 84°F Aging: Sur Lie Aged 26 Months in a New Hugarian Oak Puncheon

Bottled: 56 Cases Bottled 1/5/2016 Cellar: 5+ Years

Alcohol: 13.5% pH: 3.78 TA: 5.8 g/L Residual Sugar: 0.0%

Wine Composition:

100% Barbera (Sierra Ridge Vineyard, Sierra Nevada Foothills)

