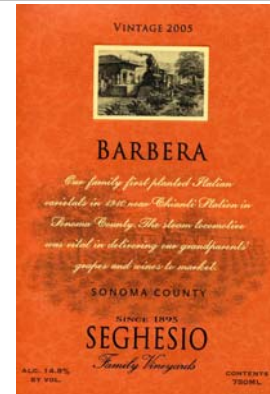

2005 Barbera

Edoardo Seghesio immigrated to America in 1886 from the Piedmont region of Italy, home to Barbera. In 1895, he planted his first vineyards to grapes he had come to enjoy in his new country, yet one vineyard was saved for varietals from his homeland.

Our Barbera clones are from that century-old vineyard. Subsequent Barbera plantings on the Home Ranch benefit from northern Alexander Valley's warm dry days where the grape's classic acidity creates a wine with vibrant aromas and a velvety texture.



Vineyard Location	Estate Vineyard - Home Ranch, Alexander Valley
Vintage	2005 was both the coolest and longest growing season in recent memory. Moderate weather from July to mid-September (temperatures seldom eclipsed 80°F) created ideal ripening conditions allowing the fruit to mature slowly and evenly.
Vineyard Regime	Disposable canes are employed to devigorize vines. Shoulders are carefully removed early to control cluster weights on Barbera's fragile stems. A green harvest removes touching clusters and version harvests at both 75 and 95% are employed.
Hand-Harvested	September 22, 2005
Average Brix at Harvest	25.8°
Fermentation Regime	10-day, punch-down fermentation in open tanks
Barrel Regime	11 months aging in French oak barrels utilizing a higher percentage of new barrels during maturation to increase tannin complexity; 35% new barrels
Food Affinities	Lamb, game, stews, marinara and hard, aged cheeses
<i>Alcohol – 15.4% Release Date – March 2007</i>	

Winemaker Notes:

- *Aromas of cherry, raspberry and minerally earth*
- *Complex notes of cloves and anise*
- *Mid-palate rush of dark berry fruit, black plums and spice*
- *Deep red color and full-bodied lushness*
- *Classic acidity, fine balance and a vibrant orange zest quality*
- *Seamless integration of French oak's sweet, fine-grained tannins*

-- Ted Seghesio