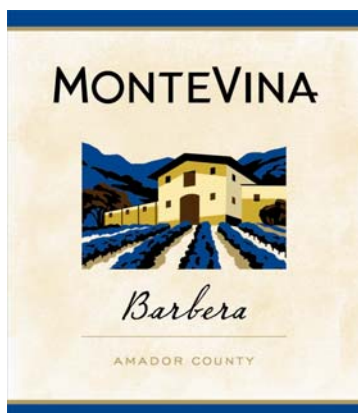


MONTEVINA WINERY

BARBERA

2006



HARVEST DETAILS

Date: September – Early
October 2006

Brix: 25.2

T.A.: .64g/100ml

pH: 3.39

WINE INFORMATION

Alcohol: 14.5%

T.A.: .59g/100ml

pH: 3.57

Cases:

Release Date:



VINEYARD & VARIETAL INFORMATION

Gentle tannins, juicy fruit, and a happy acidity have made Barbera the predominant *vino da tavola* for centuries in Italy. The varietal's vivaciousness and cooperative nature has made it equally popular with California wine grape growers. By no means new to the state, Barbera is the sixth most planted red grape in California, but is rarely labeled as a varietal. Loved by table wine producers for its pigment and acidity, Barbera has long been blended with many less gentle varietals for balance. When crops are carefully managed and wine is aged in oak, Barbera's distinctively soft bright fruitiness is lifted up by exotic spice and ligneous tannin, making a delightful and versatile varietal wine. Montevina made acquaintance with Barbera in the early 70's and immediately saw the varietal's potential in Amador County.



WINEMAKING

The grapes are hand-picked, destemmed, gently crushed then sent to stainless steel fermentation tanks. Because of the dependably gentle tannin levels of the varietal we can use techniques to maximize extraction during fermentation. Once inoculated the tanks undergo daily "drain and return" treatments. The tanks are completely drained of their juice then the juice is returned to the tank over the skins that had formed a cap on the juice. This ensures more juice contact with the skins and feeds the fermentation more oxygen than a regular "pumpover" treatment. The fermentation is extended a full two weeks allowing more time for extraction and intensity of aroma and flavors. The wine is gently pressed and half is sent to small American Oak barrels and half is sent to neutral American Oak tanks containing French Oak "beans". This international and multi-media oak program adds layer upon layer of distinctive spice aromas furthering the complexity of the finished wine.



TASTING NOTES

Montevina 2006 Barbera is the perfect companion wine. The bright juicy fruit is enriched with vanilla and graham cracker toast from the oak. A nose bursting with cherries is spiced with vanilla bean and cocoa and finished with caramel toffee creaminess. While Barbera is the ultimate food-friendly wine, it goes perfectly well with nothing at all. If you chose to take your glass to the table, Barbera naturally pairs nicely with Italian cuisine but don't be afraid to think outside the box. Barbera's friendliness and acidity makes a lovely accompaniment to spicy Latin or Pacific Rim dishes.

