



# Wise Villa Winery 2017 BARBERA

**Awards:** Best of Class in SF Chronicle



**O**ur 2017 Barbera displays flavors of cherry, pomegranate, spiced plum, & pepper, with a crisp finish. Pairs best with light and dark meats, BBQ, and pasta.

## WINEMAKER'S TASTING NOTES:

"Barbera is famous in Italy for making tasty, red-fruit and acid focus red wines for everyday consumption by the common people. In California, it thrives in the Sierra Foothills where it produces densely flavored wines with heaping amounts of red and black fruit and crisp cranberry-like acidity. After hand-picking the grapes, we destemmed but left the berries whole, resulting in partial carbonic maceration (an internal metabolic fermentation which produces candied fruit flavors). We then fermented this wine on the skins in stainless steel tanks at a cool temperature of 65F for 3 weeks, including a brief cold soak and extended maceration. These techniques maximized the fruit and floral notes of the grape. We aged this wine on 30% new French and American oak and cherry wood."

---Winemaker & Viticulturalist Kevin Luther

## Varietals

100% Barbera

## Apellation

Alta Mesa, Lodi, California

## Climate

Continental, warm dry days and cool nights with 40°F temperature shifts

## Exposure

Flat

## Trellis

GDC

## Destemming, Fermentation, & Pressing

Destemmed, 2 day cold soak with partial carbonic maceration and natural yeast present, 7 day fermentation with punch downs, 5 day extended maceration. Pressed direct to barrels on full lees and aged 10 months.

## Soil

Loamy sand

## Picked (sugar level)

23.5 Brix

## Alcohol

13.7%

## Acidity

6.6 g/L total acidity & 3.52 pH

## Aging

30% new French & Minnesota oak, cherry wood, 70% neutral oak for 18 months on full sur lies contact with monthly stirring.

## Final Production

350 cases