



“Two Vintage” Barbera

Snows Lake Vineyard – Red Hills Lake County

Our Barbera is grown on the high elevations of the Red Hills in Lake County. The rocky deep soils from an extinct volcano aids in producing intense concentrated red wines. The immaculate fruit was picked at daybreak and de-stemmed into an open top tank. Minimal handling during fermentation allowed for the fresh red raspberry and cherry aromas to dominate. Barrel aging for 36 months allowed for skin tannins to fully soften and integrate with the tannins from the oak. When exploring our “bench blends” we discovered that we greatly preferred the combination of the 2007 and 2008 vintages over each vintage by itself. The blend of the two vintages simply was a better wine so we blended the two vintages together – “Two Vintages.” Aromas of campfires, cherries and spices jump out of the glass. The entry is bright with red fruit, and finishes with balanced, silky tannins and sweet oak. This wine pairs beautifully with beef lasagna, beef stroganoff, rosemary lamb chops, pasta with pesto and basil, tomato and basil pizza, veal scaloppini, roast beef sandwich, spicy roast chicken, and most heavy game. And for us, it is our “go to wine” for hamburgers!

Wine Details

Grape Varieties: Barbera

American Viticulture Appellation: Red Hills Lake County

Barrel Aging: 36 months (50% French, 50% American)

Percentage of New Oak: 5%

Alcohol: 15.0%

pH: 3.76

Total Acidity: 0.58 g/100mL

Residual Sugar: Dry

Number of Cases Bottled: 572

Bottling Date: December 13, 2010

Suggested Consumption Dates: Drink Now Through 2020