

SEGHESIC

BARBERA

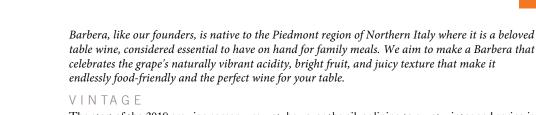
HOME RANCH VINEYARD

- 2019 -

ALEXANDER VALLEY - SONOMA COUNT' BONDED WINERY 56

## 2019 BARBERA

ALEXANDER VALLEY — SONOMA COUNTY



The start of the 2019 growing season was wet, however the silver lining to a wet winter and spring is healthy cover crop growth and a full soil profile. By April, rain had started to slow and the soils dried out a bit, allowing us to add large amounts of organic matter back to the soils. The summer was marked by warm days and cool nights. With healthy soils and good weather, bloom went well. Moderate temperatures into mid-September led to a gradual ripening curve for the grapes approaching harvest dates, allowing for a methodical harvest, preserved bright fruit flavors and refreshing acid structure in the wines. The wines also showcase a fully ripe, soft tannin structure that extended gradual ripening promotes. The grapes were hand-harvested between October 1st and 8th, 2019.

## VITICULTURE & WINEMAKING

Sourced 100% from our estate Home Ranch Vineyard in Alexander Valley, the grapes for our Barbera were picked and sorted by hand before being transferred to open top fermentors without pumping. The fermenting grapes were punched down by pneumatic assist punchdown device for 11 days and drained to barrel to complete malolactic fermentation. Aged 14 months in 16% New French Oak Barrels, 84% Neutral French and American Oak Barrels. Racked once post malolactic fermentation and once to blend prior to bottling.

## SIP & SAVOR

Bright and aromatic on the nose, this wine features notes of tea rose, sun-warmed berries, and spice. On the palate, the wine is fresh yet richly layered with notes of ripe blackberry and nutmeg. The wine's juicy acidity and lively finish are lengthened by a light grip of of tannins. Food-friendly and highly versatile, this wine is terrific with pizza, herbed poultry and game, and roasted root vegetables.

## AN ALYSIS **PH** 3.59

ALCOHOL 15.2% TA 6 grams/liter VARIETAL 100% Barbera