



Barbera, like our founders, is native to the Piedmont region of Northern Italy where it is a beloved table wine, considered essential to have on hand for family meals. With Barbera, we always strive to make a wine that celebrates the grape's naturally vibrant acidity, bright fruit, and juicy texture that makes it endlessly food-friendly and the perfect wine for your table. The same is true for our Rosato, a delicate yet exuberant wine with fresh fruit flavors of wild strawberry and white nectarine balanced by a savory minerality and crisp finish.

VINTAGE

The 2021 Harvest arrived with a soft landing despite the limited water supply and eventual bans on irrigation throughout Dry Creek and Alexander Valleys. We experienced very few extremely hot days and were happily able to allow grapes to ripen at a moderate pace without significant dehydration or loss of acidity. Yields in some varieties were reduced due to low moisture earlier in the season, specifically during budbreak and bloom, however those reduced yields have led to intensely flavored grapes and the subsequent wines made from them ooze varietal character and vibrant mouthfeel.

VITICULTURE & WINEMAKING

The grapes were handpicked at night to preserve vibrant fruit flavors. They were delivered directly to the press as whole clusters and allowed a brief skin contact only for the loading time before being pressed. Fermented in 100% Stainless Steel tanks to preserve the fresh fruity quality of the wine and vibrant acidity. Racked off heavy lees for stabilization and allowed to age for 6 months prior to bottling.

ANALYSIS

VARIETALS	ALCOHOL	PH	TA	CASES
50% Barbera 50% Aglianico	12.5%	3.19	7.9 grams/liter	700

SIP & SAVOR

Extremely inviting on the nose, our Rosato opens with notes of sun-ripened strawberries and white nectarine. The aroma of strawberries carries through to the palate along with notes of watermelon jolly rancher and jasmine. The wine's bright acidity, juicy roundness and clean, crisp finish make it effortlessly enjoyable and the perfect pairing for freshly grilled seafood, bruschetta with fresh tomatoes and herbs, or an aged block of Grana Padano or Parmigiano Reggiano.