



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. We aim to make a Barbera that celebrates the grape's naturally vibrant acidity, bright fruit, and juicy texture that make it endlessly food-friendly and the perfect wine for your table.

VINTAGE

In 2023, abundant rainfall at the start of the growing season brought both benefits and challenges, including saturated soils and delays in cultural practices. As sunny weather arrived, regenerative vineyard management was implemented, featuring adjusted timing of practices, maintaining active roots in the soil, using vineyard crimpers, and establishing cover crops of 8–10,000 pounds per acre to protect and enrich the soil. A needs based fungicide schedule reduced applications, while mechanical canopy lifting expanded to nearly 200 acres for precise management. Favorable summer conditions with cool nights, mild afternoons, and no extreme heat ensured a smooth harvest of high-quality fruit. Post-harvest efforts included cover crop experimentation, pruning, and planning for the next year. Grapes were harvested between October 7th and October 9th 2023.

VITICULTURE & WINEMAKING

Sourced 100% from our estate Home Ranch Vineyard in Alexander Valley, the grapes for our Barbera were picked at the optimal time to capture phenologically ripe flavors and tannins while retaining vibrant acidity. and sorted by hand before being transferred to open top fermentors for fermentation and inoculated with our proprietary Home Ranch yeast which promotes a slow and steady fermentation. The fermenting grapes were punched down by pneumatic assist punch down device for 11 days and drained to barrel to complete malolactic fermentation. Aged 10 months in 3% New French Oak Barrels, 97% Neutral French and American Oak Barrels. Racked once post MLF and once to blend prior to bottling.

ANALYSIS

VARIETAL

100% Barbera

ALCOHOL

14.5%

PH

3.48

TA

6.17 grams/liter

CASES

1,473

SIP & SAVOR

Bright and fragrant, this wine greets the nose with an enticing blend of wild berries and dried herbs. The palate reveals a juicy, multi-dimensional profile, showcasing fresh blueberry creamsicle, hints of dried sage, and a touch of licorice. A lively acidity and a gentle tannic grip extend the vibrant finish. Perfectly suited for pairing, it complements a variety of dishes, including pizza, herbed poultry, game, and roasted root vegetables.