Barbera  2018

Estate Bottled

Kelsey Bench - Lake County

Grown at 1450’ elevation on red, obsidian-strewn soil resulting from Mt. Konocti’s volcanic upheaval, our Barbera combines 3 different clones in a focused package that reflects our region while respecting it’s Italian heritage.

**Vineyard:** We planted one block of Barbera planted in 1999, another block in 2004 to clones 02 and 09, both on St. George rootstocks. Clone 13 planted in 2013 on 1103R roots. Bilateral cordon training planted north to south on California sprawl trellising. Barbera requires massive hand work to keep the notoriously vigorous canopies under control. Barbera is famous for throwing suckers.

**Winemaking:** Hand harvested 10/17/18, destemmed and fermented separately by clone in stainless (and one bin) to different temperatures. Fermentation lasted an average of 15 days. Wood-basket pressed at dryness and combined. No sulfur added for the first 9 months, then bottled after 19 months of aging.

**Vintage:** Ah 2018. It started off fast and furious. We avoided the drenching rain of 2017 and as summer progressed it got hotter and hotter. 3 weeks of 100-degree days, and just as the vines started to look tired, then came fire. August was spent in smoke, with evacuations and power outages. And then came magical cooling for months, slow-ripening 82-degree perfection. While what became a great season was marred by the specter of smoke, our grapes tested clean, and fruit-forward reds became possible, as did clean whites and rosé. In fact, Barbera tested the lowest of all our varietals for smoke.

**Label Image:** This is a just a very small segment of Athanasius Kircher’s encyclopedic *Mundus Subterraneus* (1664) frontispiece in which he personally documented and illustrated an unmatched treatise on geography and volcanology. A true polymath who wrote on every topic and travelled relentlessly, his dense image depicts the creator’s hand suspending the earth while angels blow winds through the sky, animating the world and every human soul with divine breath.



**100% Barbera**

3 different clones from separate vineyard blocks, fermented separately

Yield varies widely

(biggest block very light crop, newer clones are much heavier)

10 neutral 225l barrels used for aging, mostly 6-12 year old thin stave French and Hungarian oak

No racking, but when topping bungs were left off for a couple hours every month to control reduction and Barbera’s rubbery aroma

unfined, unfiltered

pH 3.53

TA 6.3gm/l

14.2% abv

R.S. less than .1gm/100ml

240 cases produced

SRP $30