

SHOOTING STAR BARBERA 2016

VINEYARDS

Barbera is one of the main grapes of the Piedmont region in Italy and has a history spanning over 100 years in California. The grapes for our Barbera are sourced from two vineyards. The Dorn vineyard is located a few miles away from the winery on a gravelly bench overlooking the Big Valley of Clear Lake. The other Barbera source is the Shannon Ridge Vineyard located in the High Valley appellation on the northeast side of Clear Lake.

WINE STYLE & TASTING NOTE

The grapes were fermented in small lots for 7 to 10 days. The cap of grape skins is punched down by hand two to three times per day, and aged in neutral American and Hungarian oak for 9 months before bottling.

FOOD PAIRINGS

Enjoy Barbera with roasted pork, braised lamb shanks, sausage and lentils, or your favorite pizza pie.

TECHNICAL NOTES

APPELLATION Lake County, CA **ALCOHOL** 14.2% **PH** 3.69
TA 0.63g/100mL **RS** 0.17g/L **BARREL AGING** 10 months in American and Hungarian **VINE AGE** Avg. 15 years **YIELDS** 2-3 tons per acre
PRODUCTION 400 cases **MSRP** \$15.00

