Shooting Star Barbera 2017

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 15.4%  PH 3.57  
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 200 cases  MSRP $15.00