



Shooting Star Barbera 2011

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.

SEASON

2011 was a very cool growing season with scattered rains throughout the year and harvest. A cool spring and summer were punctuated by late season heat spikes. The heat spikes did finally ripen the grapes, although special care had to be taken throughout the process for optimum quality. Harvest conditions were difficult although the conditions produced lighter and more focused wines, with typically higher levels of natural acid.

WINE STYLE & TASTING NOTES

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. We like the fruit character of this wine so we age it in neutral barrels for about 8 months.

FOOD PAIRING

With this wine, the food pairing should always be made to accent its pretty flavors and fruity aromas. Pasta in marinara sauce, calzones, grilled meats and lasagna are very good choices.

APPELLATION Lake County **HARVEST DATES** October 22th, 2011 **ALCOHOL** 13.8% **BRIX** Average 25.5 **FERMENTATION** Average 14 days at 86°F **pH** 3.69 **TA** .63g/100mL **BARREL AGING** 8 months in mainly neutral American and Hungarian oak **VINE AGE** Avg. 12 years **YIELDS** 2-3 tons/acre **RESIDUAL SUGAR** Dry **PRODUCTION** 471 cases