



Shooting Star Barbera 2012



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

2012 was a very good growing season with hardly any rain throughout the year and harvest. A beautiful spring and summer were followed by harvest conditions that were ideal, producing quality, focused wines.

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** September 28 and October 12th, 2012 **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** 628 cases