



Shooting Star Barbera 2013

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

The 2013 harvest season was productive and bountiful. A dry spring followed by a beautifully sunny and warm summer allowed grapes to ripen well. Acid levels were maintained by cool night time temperatures.

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, and aged in neutral American and Hungarian oak for 9 months before bottling.

FOOD PAIRING

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

APPELLATION Lake County **HARVEST DATES** September 28th, 2013 **ALCOHOL** 15.2% **BRIX** Average 25.5 **FERMENTATION** Average 14 days at 86°F **pH** 3.59 **TA** .66g/100mL **BARREL AGING** 9 months in American and Hungarian oak **VINE AGE** Avg. 12 years **YIELDS** 2-3 tons/acre **PRODUCTION** 1500 cases