



Tempranillo Barbera Special Reserve

Available in 750 mL bottles

AMERICAN RED WINE

Vintage: 2020

Varietals:

- Tempranillo 50%
- Barbera 50%

Vineyard

- Barbera: Lanza Vineyards
- Tempranillo: Lodi AVA

Location:

- Barbera: Suisun Valley, CA
- Tempranillo: Lodi, CA

PROFILE

Tempranillo is known for being medium to full bodied, high in tannins, with high acidity. Red fruit flavors are predominant (cherry, raspberry) and often followed by spicy earthy tones such as tobacco and cedar. Tempranillo wines are very often aged for extended periods of time (5 or more years)

Italian grown Barbera is known for high acid and more complex notes of herbs and spices, while California grown Barbera is known to be significantly more fruit-forward. Although Barbera ages well, its typically consumed while still relatively young (2-4 years)

DETAILS

Bottling Date: 12/12/2022

Case Production: 45

ABV: 15.4

Residual Sugar: 0.4%

Final TA: 8.0 g/L

pH: 3.40

Free SO₂: 30 ppm

WINEMAKING

FERMENTATION

8 days

Processed separately, both Tempranillo and Barbera grape clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for approximately 24 hours prior to the start of fermentation. This process helps to achieve greater extraction of color and flavor from the grape skins. Yeast for these fermentations were selected with the purpose of enhancing the complexity and structure of the finished wine. After the completion of fermentation, grapes were then transferred to a press. Wine was racked into stainless steel tanks to allow further settling before being oaked.

AGING

24 months

Tempranillo and Barbera were blended in the barrel at the start of the oak aging process. This wine remained in medium plus toast American oak barrels for two years.

TASTING NOTES

Aroma

Floral aromas of white flower are paired with notes of dried blueberry and complimented by subtle hints of black pepper

Taste

Notes of blueberry and plum compote and sweet tobacco are accentuated by silky tannins and a warm and toasted finish

Serving & Pairing Suggestions

Best served at room temperature. This wine pairs well with pork tenderloin and sautéed brussel sprouts

TASTING CHART

