



2022 Amador County BARBERA

Originally grown in Northern Italy, an area similar to the Sierra Foothills with high elevation and lots of sunshine, Barbera is known for its ripe fruit flavors and high acidity. While extremely drinkable on its own, it is also famous for being very food friendly, a hallmark of all Rombauer wines.

VINEYARDS

The fruit for this wine is grown by Dick Cooper, the godfather of Barbera in the Sierra Foothills. Dick first planted Barbera in the region in the 1970s and is regarded as one of the preeminent producers in the area. His fruit is ripe and full of flavor with beautiful, bright acidity.

WINEGROWING

2022 was a warm year overall, conditions under which Barbera with its high natural acidity, thrives. Yields were smaller than average, resulting in berries of incredible concentration and flavor. Sustainable farming practices throughout the growing season were tailored to each block with the assistance of aerial photos produced using NDVI (Normalized Difference Vegetation Index) technology. Harvest was long, with ideal conditions allowing us to pick each block at its optimal ripeness and at night to preserve the fruit's natural acidity.

WINEMAKING

We use gentle, straightforward winemaking techniques to make our Barbera, a strategy that allows the beautiful, fresh fruit to shine. After destemming, the grapes were tank-fermented and placed in 790-gallon French oak casks where the wine aged for 15 months. Traditionally used in Italy, these large casks have less wine surface-to-barrel exposure, allowing the Barbera to develop fresh, bright fruit flavors with the textural, soft roundness that comes

with oak aging. This is the only wine in our portfolio aged in this type of cask.

TASTING NOTES

Fruit flavors of red plum, raspberries, and dried red currant all jump out of the glass when poured. Notes of sweet cherry and mild black tea are found on the palate which has an intensity that grows from the middle to the back and ends with incredible length. The silky mouth feel is framed by Barbera's signature acidity.

FOOD PAIRINGS

Our favorite pairings* for this wine include Chicken Jumbalaya, Lamb Stew, and Pork Potstickers. **Recipes for pairing may be found on Rombauer.com.*

RELEASE DATE	September 2024
APPELLATION	Amador County
VARIETAL COMPOSITION	100% Barbera
HARVESTED	October 10th - 12th 2022
AVG BRIX AT HARVEST	25.9
COOPERAGE	16 months in French oak casks
ALCOHOL	14.8%

