



### *2009 Vintage Notes*

The two blocks of Barbera at Shake Ridge Vineyards are different Italian clones, on two different rootstocks and very different soils. The first three harvests, we kept the blocks separate to understand their characters; each distinct, both equally desired. Now we are very comfortable to bring these two distinct lots together at fermentation, melding them together into this fascinating wine.

The result is a beautiful palette of blue tone fruits, plums and blueberries, layered with nuances of spices and the earthiness this variety is famous for. The bright acidity pairs with a roundness and softness that is downright plush. This 'yummy' Barbera has the balance to pair with a wide range of food – from burgers to pasta salads, and best yet, fresh mozzarella and ripe tomatoes straight from your garden. Enjoy!!

### *The Details*

Selections: Italian CVTS 84 and 171

Rootstocks: 110R and 3309

Vineyard Planted: 2003

Vine Spacing: 5' x 8'

Harvest Date: September 28, 2009

Yield: 4.3 tons per acre

Retail: \$28 per bottle

Fermentation: Open top, 1 ton lots

Aging: 11 mo. French Oak, 8% new

Bottled: August 30, 2010

Alcohol: 14.9% pH: 3.6 TA: 7.1 g/l

Harvest Brix: 25.4

Production: 640 cases

Release Date: November 2013