

—Est. 1970—

TERRA d'ORO



2016 BARBERA

AMADOR COUNTY

VINEYARD INFORMATION

Long celebrated in the Piedmont region of Northern Italy for its role in Barbera d'Alba and Barbera d'Asti, the Barbera grape has found a home in the rolling foothills of Amador County. Barbera is widely planted throughout California, but has only recently graced the stage of single-varietal bottling. Barbera from sunny Amador County yields an elegant wine with layers of fruit and spice.

WINEMAKING

The Terra d'Oro 2016 Barbera was fermented in stainless steel tanks and underwent a 7 day maceration period to extract maximum color and flavor from the grapes. Aging for 14 months in French, American, and Hungarian oak barrels, 30 percent of which were new, gave the wine its well-integrated aromas of toasty oak. On the palate, this Barbera seamlessly transitions from fruit to oak, lending sweet vanilla and butterscotch notes to the final blend.

TASTING NOTES

The Terra d'Oro 2016 Barbera is lush and inviting, showcasing notes of violets, blackberry jam, smoke, mocha, dried oregano and anise aromas that graze the nose. Nuanced flavors of ripe plum and wild strawberry lead to a jammy midpalate and a long, juicy finish. The Terra d'Oro 2016 Barbera is an extremely versatile wine, and the acid is the perfect complement for dark meats and game.



COMPOSITION:

95% BARBERA

5% PETITE SIRAH

ALCOHOL: 14.5%

T.A.: 0.57 G/100ML

PH: 3.74

CASES PRODUCED: 3,500

RELEASE DATE: FEBRUARY 2018

SRP: \$18