



BARBERA RESERVE

VIRGINIA, 2004

Vintage report:

Ripeness and concentration in almost all of our varietals recall 1997 and 2001. Our whites exhibit fine acidic structure and lusciously extracted flavors, while the reds are balanced and varietally vivid across the board. The Bordeaux varietals and Nebbiolo will age outstandingly well.

Grape varieties:

100% Barbera, from Goodlow Mountain and Cropland.

Vineyard:

Goodlow Mountain at 800 feet and Lucy Vineyard at an elevation of 650 ft with southwestern exposure. The soil is composed of thick Triassic stratifications of red shale and ancient alluvial conglomerates with inclusions of volcanic rocks. The training method is guyot. There are 1,200 vines/acre with an average production of 3.2 pounds/vine.

Harvest:

The grapes are handpicked in mid-October.

Vinification:

Fermented and macerated for a total of 9 days in stainless steel at a peak of 91°F. Aged 8 months in used French and American oak barrels. Bottled in September 2004.

Production:

589 cases

Analysis:

13.5% Alcohol.
0% Residual Sugar.
0.68 Total Acidity .

Tasting notes:

One of the most popular red wines of Northern Italy, Barbera is elegantly earthy, with raspberry, chocolate and plum tones. Medium bodied and satisfyingly complex, with well integrated tannins and lively acidity.

Food Pairing:

Braised stuffed lamb shoulder with onion sauce.
Porcini risotto with sausage.
Fettuccine with butter, sage and parmesan.