



2013
Barbera



Linsteadt Vineyard
AMADOR COUNTY

Among the pioneers who introduced Sangiovese to the New World, the Gullett family is renowned for making “California’s Best Sangiovese.” In 1985, they set out with the singular goal of making Vino Noceto California’s premiere Sangiovese producer. From just three producing acres and 110 cases in their inaugural 1990 vintage, they now farm over 25 acres and produce 10,000 cases per year, including ten different Sangioveses, a frizzante Moscato, an old vine Zinfandel, Barbera, and Pinot Grigio.

Barbera, the third-most planted red grape in Italy, is one of California’s most up-and-coming grape varieties. The Linsteadt Barbera is known as a food-friendly and approachable wine. The wine is full-bodied with good acid and structure, soft, silky tannins, and a long finish.

VINEYARDS

100% Barbera, exclusively sourced from Linsteadt Vineyard, Shenandoah Valley, CA. It is planted in the Clone 6 of Barbera, which produces a more full-bodied, rustic Barbera.

WINEMAKING

The fruit was cold soaked for 1 to 2 days followed by fermentation for 14 to 20 days at 80°-95° Fahrenheit in submerged cap fermentation stainless steel tanks which favor a fruit-forward, gentle extraction of flavors. Aged 22 months in French oak barrels and puncheons, 40% new.

THE WINE

The 2013 Linsteadt Barbera displays bright aromas of blueberry and raspberry, with a touch of earth, spice and vanilla. Good acid, nice minerality, and a strong structure carry through a long finish, exemplified by deep rich fruit and soft, silky tannins. The wine pairs well with Osso Bucco, chicken cacciatore, flank steak, or French onion soup.

Harvested Sept 22, 2013

pH 3.48

Bottled May 27, 2015

Alcohol 13.1% ABV

Cases 345

MSRP \$28

WINEMAKER: Rusty Folena