



2005 OLD VINE BARBERA

STEVE BORRA'S HOME RANCH CARRÚ VINEYARD ESTATE BOTTLED

Estate bottled from my grandfather's original vineyard in Lodi, we named our Barbera "Fiera del Bue Grasso" or "Fair of the Fat Ox", after the main annual celebration of the wines, food, and cattle of his North Italian Piedmontese home town of Carrú. These over-thirty-year-old vines grow in a small block right next to our family winery. They are the last thing we see every evening, and the first thing we notice every morning. Needless to say, they get a lot of personal attention.

Steve Borra is a time-honored, traditional Italian winegrape-grower, using modern-day advances to nurture his vines. Each vineyard block is harvested only when perfectly ripe, with lots vinified separately, leveraging the latest in high-end winemaking techniques.

Tasting Notes

A fiery brick red cedar box filled with figs and strawberry jam lead to unmistakable spicy pure vanilla, tea, walnuts and bittersweet chocolate-covered cherries that linger on the finish and bring back found memories of our Italian lifestyle. A perfect match to classic tomato sauces and the meaty dishes of our family roots.

Statistics

Blend:	100% Barbera
Harvested:	October 2005
Bottled:	July 11, 2008
Alcohol:	14.9%
pH:	3.60
TA:	0.58 gm/100mL
Cases Produced:	554