



## 2006 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

Sweet violet aromas intertwine with equal hints of complexing Kalamata olives, soy sauce and saffras. A basket of silky-smooth sweet cherries bathed in cola and raisin fill the mouth, with expertly-balanced oak framing a lingering finish of cinnamon-spiced tea. A perfect match to classic tomato sauces and the meaty dishes of our family roots.

### Statistics

Appellation:	Mokelumne River, Lodi
Blend:	100% Barbera
Harvested:	October 2006
Bottled:	April 2, 2009
Alcohol:	14.9%
pH:	3.59
TA:	6.2 g/L
Cases Produced:	113