



2008 OLD VINE BARBERA

STEVE BORRA'S HOME RANCH CARRÚ VINEYARD ESTATE BOTTLED

Estate bottled from Steve Borra's 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

Loads of fascinating smoky tea and meaty leather blanket strawberry jam, raspberries and cherries. Our bordering Eucalyptus grove has had a definite influence in this alluring vintage, meeting up with soul-warming mint and buckets of pomegranates, sour plums and cherries, with some raspberry tea thrown in for good measure. An excellent side dish would be a "zesty, earthy risotto soaked in wine with shaved Parmigiano."

Statistics

Appellation:	Mokelumne River, Lodi (planted in 1972)
Blend:	100% Barbera
Harvested:	September 17, 2008
Cases:	170 bottled August 10, 2011
Alcohol:	14.9%
pH:	3.49
TA:	6.7 g/L

