



## 2012 OLD VINE BARBERA

### STEVE BORRA'S HOME RANCH CARRÚ VINEYARD ESTATE BOTTLED

From Steve Borra's cherished original vines planted around the Lodi tasting room that haven't been bottled for several years. These over-fourty-year-old vines 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. This coquettish wine transports us back to our beginning in 1975, as it was the first we ever bottled.

### Tasting Notes

This 100% Barbera is more medium-bodied than heavy, and surprisingly "white," with dead-on flavors of blood orange and a meatiness on the finish, along with perhaps a smidgeon of the bordering Eucalyptus grove that used to be up-wind of the vines. Taste again and you may also detect sour plums and cherries. Heck, you could find all kinds of things in here. If you only have time for a whiff, you'll still experience the very vineyard dirt that gave it life, with a handful of plum and a pinch of five-spice thrown in. Try this with a tomato-based ground lamb stew atop flat ribbons of pappardelle pasta. (10/24/2014)

### Statistics

Appellation:	Mokelumne River, Lodi (planted in 1972)		
Blend:	100% Barbera		
Harvested:	October 2, 2012		
Winemaking:	Native fermentation, free-run juice only		
Cellar:	22 months		
Cases:	285 bottled August 8, 2014		
Alcohol:	14.4%	RS:	1.40 g/L, dry
pH:	3.37	TA:	7.30 g/L

Borra. Drink different.