



2013 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, 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 downright pleasing. You have to say it's full-bodied because you can feel a certain weight in your mouth, but this wine of beautiful crimson glides effortlessly through. When you swallow, you get a wave of age-able tannins, then a sweetness that is strawberry/red cherry fruit-driven, not at all sugary. There's also some definite cola and a tartness - as if from plums - that rides underneath. We could drink this all day. Another interesting tidbit: you can't really detect Eucalyptus in the wine, which you could in prior vintages, probably because much of the grove was no longer there in 2013. Hungry? Our friend Randy recommends a tomato-based ground lamb stew atop flat ribbons of pappardelle pasta. (10/24/2015)

Statistics

Appellation:	Mokelumne River, Lodi (planted in 1972)		
Blend:	100% Barbera		
Harvested:	September 18, 2013		
Winemaking:	Native fermentation, free-run juice only		
Cellar:	22 months 35% new French oak		
Cases:	120 bottled August 7, 2015		
Alcohol:	15.2%	RS:	0.43 g/L <i>dry</i>
pH:	3.48	TA:	6.50 g/L



Borra. Drink different.