

# 2019 Rombauer BARBERA

Originally grown in Northern Italy, Barbera is known for its ripe fruit flavors and high acidity. While extremely drinkable on its own, it is also well known for being very food friendly, a hallmark of all Rombauer wines. Our 2019 vintage is our best one yet. The first vintage made in our Sierra Foothills winery, the proximity between picking and processing is reflected in the wine's vibrancy and freshness.

## VINEYARDS

Our Sierra Foothills Estate vineyard comprises 20 acres, just 2.2 of which are planted to Barbera. These small blocks sit atop a south-facing slope on well-drained soils. The warm climate in this region brings the Barbera grapes to full ripeness, giving the wine a rich mid-palate that acts as a counterpoint to its fresh, vibrant, and bracing acidity.

## WINEGROWING

Heavy rains in March and April replenished reservoirs and led to healthy vine growth which we managed through leafing and cluster thinning. Weather during the summer and fall was moderate, allowing us the control to pick over a three day period in early August.

## WINEMAKING

We use gentle, straightforward winemaking techniques to make our Barbera, a strategy that allows the beautiful fresh fruit to shine. After destemming, the grapes were tank-fermented to dryness and placed in 790-gallon French oak casks where the wine

aged for 15 months. These large casks are traditional in Italy, the Old World home of the Barbera grape. With less wine surface-to-barrel exposure, the casks allow the wine to develop fresh, bright fruit flavors with the soft roundness that comes with wood aging.

## TASTING NOTES

A beautiful deep purple with bright red highlights in color, the nose is a complex medley of bright red fruits, sour cherry, dried briar and spice hints. Richer in texture than the nose implies, the palate has dark black fruit flavors with anise and clove spice notes. Soft tannins and bright acidity, both typical of Barbera, round out the palate which finishes with notes of lingering red cherry.

## FOOD PAIRINGS

Our favorite Joy of Cooking® pairings\* for this wine include Braised Short Ribs, Lamb Stew, Mushroom Ragout.



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RELEASE DATE	August 2021	AVERAGE BRIX AT HARVEST	25.3
APPELLATION	Amador County	COOPERAGE	15 months in French Oak casks
VARIETAL COMPOSITION	98% Barbera 2% Petite Sirah	ALCOHOL	14.5%
HARVESTED	Oct. 4th-7th, 2019		

\*Recipes for pairings may be found in the Joy of Cooking. Recipes not appearing in the book may be found at [www.JoyofCooking.com](http://www.JoyofCooking.com).



*The Joy of Wine*

THE ROMBAUER FAMILY *Inspired by the wine movement of the 1970s in Napa Valley, Koerner and Joan Rombauer entered the wine business in 1976, then launched Rombauer Vineyards in 1980. As stewards of the land, the Rombauers have strived to produce the best wine an appellation, terroir and climate will achieve. The second and third generations are dedicated to continuing Koerner and Joan's vision.*

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