# LAKE SONOMA \*\*WINERY\*\*

# 2019 SONOMA VALLEY BARBERA

# WINEMAKER NOTES

2019 started off cloudy and temperate with steady ripening through summer and a great late-season heat spike. Varietal authenticity was a key focus throughout our 2019 season and we are pleased with the acidity, detail and viscosity of the white wines and supple tannin, balanced alcohol and fruit intensity of the reds.

The 2019 Barbera was harvested in early October to preserve the natural acidity. It has fresh, dark fruit flavors, while the vineyard terroir provides a natural savory palate. Aged 19 months in 70% neutral French oak and 30% new French oak.

## **TASTING**

Aromas of fresh blackberry, vanilla bean, sage and lavender. On the palate, fresh black cherry, red plum, tarragon and yogurt. Pairs well with rich dark meats, mushrooms and herbaceous flavors like blue cheese. The bright acidity of the wine works well with enriched dishes such as steak tartare with parmesan and olive oil.

Enjoy now to 2026.

## TECHNICAL NOTES

99% Barbera 1% Sangiovese

Alcohol: 14.8%

pH: 3.46 TA: 6.4 g/l RS: 0.5 g/L



