



RESERVE
BARBERA
SONOMA VALLEY

2016	ALC 14.5% BY VOL	750 ml
<i>Established 1941</i>		

WINEMAKER NOTES

2016 began wet and cool. Bud break came early and crop yields were slightly lower overall, due to spring rains. Moderate, steady summer temperatures meant ripening progressed easily, and a cooler August allowed flavors to develop well. Harvest seemed to happen all at once. A promising vintage.

TASTING

This 100% old vine Barbera achieved full malolactic fermentation and was aged 40 months in one-third new French oak and two-thirds neutral French and American oak. Honest to its Italian roots, the glass opens with notes of classic blueberry and freshly crushed violets. Bright blue fruits continue on the palate, and a refreshing acidity complements the gently oaked finish.

Pairs well with rich hearty fare: try osso buco with homemade tomato sauce, wild mushroom risotto and tenderloin or albóndigas with freshly grated parmesan.

Enjoy now through 2025.

TECHNICAL NOTES

Alcohol: 14.5%

pH: 3.48

TA: 6.4 g/L

RS: 0.7 g/l

Named for the translation of the Native American word Sonoma, Valley of the Moon was born in 1941. Known for producing approachable, down-to-earth wines for the rhythm of everyday life.