

# ENOTRIA

## 2007 Barbera



- WINERY:** Greg is the grandson of an Italian immigrant grape grower and winemaker. His father continued the tradition which Greg continues. With training and experience in a number of California wineries, Greg and wife Trudi founded the Graziano Family of wines in 1988. Initially focusing on Tuscan and Burgundian varietals under the Monte Volpe and St Gregory labels, in 2001 they began making Mendocino wines under the Graziano label and Piedmontian wines under the Enotria label.
- DESCRIPTION:** Deep purple garnet color with complex aromas and flavors of juicy blackberries and red currant with a hint of raspberry, coconut and toasty oak. Soft tannins and a great natural acidity lead into a clean and mouth watering finish. A wine for immediate enjoyment or one that will age for many years.
- SOURCE:** This represents Graziano's 15th vintage of Barbera. Once known as a peasant wine, this Barbera grape is now one of the most widely planted and exalted varietals in the Piemonte rugged mountain region of northwestern Italy. Arriving with Italian immigrants in California in 19th century it adapted well to the coastal volcanic soils. Warm sunny days, cool nights and excellent exposure produce grapes with that are superbly balanced and rich in fruit flavor. When produced in low yields and treated to barrel aging it can make extremely exciting wines.
- 56% is from Mid-Mountain vineyard located in the western benchlands of Redwood valley, 12% is grown in the Talmage District by Pete Chevalier and the remaining 22% is from the John Young Vineyard in the eastern foothills of the Talmage District.
- BLEND:** 90% Barbera, 10 Zinfandel
- HARVEST:** All grapes hand-harvested at an average of 27 degrees brix and fermented in small open-top stainless steel fermentors for two weeks at 85 degrees F.
- COOPERAGE:** After a gentle pressing, the wine was aged in 10% new combination of heavy-toasted French, American and Eastern European Burgundy oak barrels for 36 months.
- PRODUCTION:** 1,066 cases
- ANALYSIS:** Alcohol: 14.5%, TA: .75, pH: 3.47, RS: 0.5% \*dry)

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Richard and Laurie Corles 480.488.4794