

Michael Florentino

2012 Barbera

Wahluke Slope, AVA

The Vintage:

The 2012 harvest turned out to be an exceptional year and most growers and winemakers were very excited about it! It was over all, above average in temperatures, which allowed for better ripening. Acidity was lower, and pH was in the normal range. The growing season varied by month. We had a very warm April, with record breaking temps, followed by a wet and cool June and stormy July. August was very hot and dry. During crush time, the weather was very pleasant, which was a big change from last year and made for a nicer wine making experience!

Tasting Notes:

Think of a Bramble Berry Pie right out of the oven. Floral notes of Plums, with a touch of herbs at the finish. Cut into it and get deep ruby colors. There are flavors of black berry, raspberry and a touch of apricot, that are rich and smooth. This is a great food wine with the natural acidity from the Barbera grape. Try with spicy and/or acidic foods.

Blend

Barbera: 80%
Syrah: 20%

Production

112 Cases

Wine Makers comments

For the last few years we have been bringing in are Rose and Red wine Barbara at the same time. We direct press the rose, then de-stem the pressings and add half the skins back into our Red wine. This gives are about 50% more skin to juice ratio. This has resulted in a darker color and much richer flavor's.

Vineyards:

Barbera – *Stone Tree Vineyard – Wahluke slope*
Syrah – *Stone Tree Vineyard – Wahluke slope*

