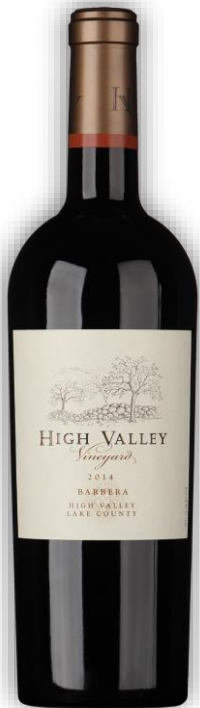


HIGH VALLEY *Vineyard*



VINTAGE 2014 BARBERA

The High Valley California Appellation has an elevation that ranges from 1,600 to 3,000 ft. Thanks to the cool breezes from the oldest lake in North America, it is one of the coolest appellations in Lake County. Our vineyards are certified sustainably farmed. We run sheep on these vineyards, composting the weeds into nutrients for the red, rocky volcanic soils. These are intensely flavored grapes, crafting wines that capture the character of this remarkable region.

VINTAGE 2014

For the third drought year in a row, 2014 harvest was early, mostly due to lack of water. Once ripening began, the hot, dry summer threatened to turn our precious grapes into raisins and it was a race to get them off the vines and into fermenters. It was a smaller crop than average, but intense concentration.

BARREL AGING AND WINEMAKING

Although traditionally grown in Piedmont, Italy, Barbera also shows its refined flavors growing at high elevations in Lake County, California. We picked our 2014 Barbera around 25.1 brix and delivered it to the winery in the cool of the morning. Fermentation began a day later with daily pumpovers that aerate and extract flavor. This wine completed malolactic fermentation in French oak from numerous coopers and continued to age for 18 months until bottling. This is unadulterated (100%) Barbera, from the North slope of Betsy's Vineyard. This block of Barbera produces complex and polished flavors, no blending needed. Alcohol 15.4%, Total Acidity 6.0 g/L, 3.33 pH, 756 cases produced.

"Our High Valley Barbera has wonderful aromas of cedar, dried herbs, and fresh plum. The flavors of dried cranberries and plum fruits, a touch of toasted oak, and vanilla notes with a lengthy finish balance this wine. One of my favorites."

- Joy Merrilees, Director of Winemaking