



Bottled with love, for the joy of living.

WINEMAKER
Michael Muscardini

CASES PRODUCED
152

HARVEST DATE
Oct 31, 2006

BOTTLED
Aug 31, 2007

pH
3.50

TA
6.35 g/L

ALCOHOL
14.99%

2006 BARBERA
PAULI RANCH, UKIAH VALLEY,
MENDOCINO COUNTY

VINEYARD

This Barbera is from the Pauli ranch, a vineyard planted by the Mondavi's just north of Ukiah on the Valley Floor. This benchland vineyard nestles in an old river bed with gravelly soil, which helps to produce a full flavored Barbera.

VINTAGE

2006 was an excellent year for growing Barbera. During the summer, we had nice warm days with cool nights, allowing the grapes to mature very slowly, hence the late harvest date of October 31, 2007. The extra hang time gave us just the right acidity.

WINEMAKING

The grapes were handpicked late in the season, then rushed to the winery, cold soaked for three days, fermented in open top tanks, and punched down twice a day. This perfect wine really made itself. Barrel aged for twelve months 30% new French and Hungarian oak barrels.

TASTING NOTES

The aromas are of pear and cranberry with lime peel. The flavor is of sweet fruit followed by a burst of cherries with soft tannins. This aromatic, sensuous wine pairs well with food.

AWARDS

2008 SF International Wine Competition ~ Gold
2008 Orange County Fair Wine Competition ~ Silver
2008 LA International Wine Awards ~ Silver

Drink now, or cellar for up to three years. Enjoy ~

Michael Muscardini

