



2012 BARBERA RISERVA, WALKER VINEYARD

THE CRAFT

AVA : Los Olivos District
 FERMENTATION : 100% Native Yeast
 AGING : 4 years
 BARREL : 100% French Oak
 BOTTLED : September 2016
 ALCOHOL : 14%
 PRODUCTION : 16 cases

THE STORY

Located in the newly designated Los Olivos District AVA on Alamo Pintado Road, the vineyard lies on an ancient creek with alluvial rock and sandy loam soils. Days begin with cool, coastal fog from the Pacific Ocean hovering over the vineyard, chased away midmorning by warm winds drifting over the San Rafael Mountains to the east. Sunny, warm days provide the necessary temperature to fully ripen the grapes, and the cold, clear nights of the region retain the lively food-friendly acidity for which Barbera is known for.

TASTING NOTES

The extended barrel aging of our 2012 Barbera Walker Riserva is reflected in an added elegance and refinement in the wine. In the glass, a brilliant ruby, garnet color are followed by a nose of dried orange peel, blonde tobacco and herbs de Provence. On the palate, the flavors expand to include sandalwood, bright Bing cherry, an enjoyable hint of menthol and a lingering finish of dark plum.

FOOD PAIRINGS

Barbera pairs well with a wide variety of meals including tomato based dishes such as the lasagna bolognese, meatloaf, or pair it with your favorite after-dinner cheeses.

DRINKING WINDOW

The wine is enjoyable and ready to drink now, but will easily age well over the next 7 to 10 years.

