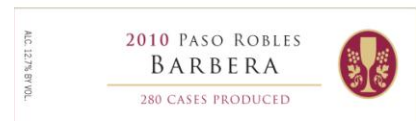




2010 JJ Barbera

VARIETIES:	90% Barbera, 10% Petite Sirah
APPELLATION:	Paso Robles
VINEYARD:	Estate
BRIX AT HARVEST:	23.5
ALCOHOL:	12.7%
ACIDITY:	7.5 g/L
pH:	3.34
RESIDUAL SUGAR:	0.05%
CASES PRODUCED:	280



GROWING CONDITIONS

The 2010 the Paso Robles vintage was a cool season with delayed growth. Harvest was postponed on average several weeks across most varieties. Although we experienced two heat spikes, one at the end of August and another in the last week of September, as well as early seasons rains our vineyards survived with little to no damage. We are very pleased with the quality of the 2010 grapes and the resulting wines--acidity and alcohol are in balance, and color is great.

WINEMAKING

Our grapes were harvested in the cool early morning hours and brought to the winery where they were destemmed and crushed into an open top stainless steel fermentor. After 24hrs the must was inoculated. Through the duration of fermentation it was pumped over and aerated twice daily. The grapes were pressed and upon completion of alcoholic fermentation and allowed to complete MLF in barrel. The wine was aged in a combination of French and American oak for 18 months prior to bottling.

TASTING NOTES

