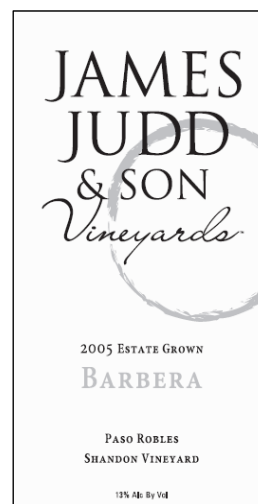




James Judd & Son Vineyards 2005 Barbera

VARIETIES:	100% Barbera
APPELLATION:	Paso Robles
VINEYARD:	Estate
BRIX AT HARVEST:	25.4°
ALCOHOL:	13%
ACIDITY:	0.64 g/100 ml
pH:	3.55
RESIDUAL SUGAR:	0.04 g/100 ml
DATE BOTTLED:	October 1, 2007
CASES PRODUCED:	590



GROWING CONDITIONS

2005 featured a normal bud break following a very moist winter with a cool spring followed by a warm, pleasant summer; harvest began slightly later than normal. Reinvigorated vines (salts leached from the soils from winter rains) and prudent thinning induced small clusters which produced lush wines.

WINEMAKING

Our grapes were harvested, destemmed and crushed into a stainless fermentor, and then inoculated 24 hours later with pdm yeast. The must was pumped over three times daily for 13 days prior to pressing. After completion of malolactic fermentation, this wine was aged in a combination of American, French and Hungarian oak barrels for 22 months prior to bottling.

TASTING NOTES

Intriguing aromas of ripe blueberry and rose petal predominate with some spicy oak notes in the background. This wine has layers of nicely assertive tannins with fine hints of oak.

CELLARING

Ready to be enjoyed today. It will also continue to improve in your cellar for another 4-7 years. Its ideal years will be 2009-2015.

FOOD SELECTION

Will enhance a large array of cuisine with a particular affinity for Mediterranean dishes.

MEDALS

Gold: 2009 Critics Challenge International Wine Competition

Silver: 2009 San Francisco International Wine Competition

Silver: 2009 Grand Harvest Awards, Vineyard & Winery Management Magazine

Silver: 2009 Monterey Wine Competition

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