



Jeff Runquist Wines

2018 “R” BARBERA, *Amador County*



Over eighty-eight percent of the Barbera grown in the state of California is grown in the heat of California’s San Joaquin Valley. There, Barbera is valued for its ability to provide a youthful, zesty, succulence to red blends lacking in acidity. Unfortunately, when grown in the deep fertile soils of this region, Barbera often fails to achieve its full potential. This is not the case when Barbera is grown in the Sierra Foothills. Just 30-50 miles to the east and at elevations between 1500’-2500’, Barbera blossoms. At the base of the Sierra Nevada mountains, Barbera develops deep colors and rich flavors that enable Barbera to stand alone. Over the past three decades, vintners have embraced mountain-grown Barbera, as the market demand for the charm and quality of Barbera continues to grow.

The 2018 Amador Barbera has a ruby purple color of a moderate depth. The aroma centers on raspberry, cherry and currant fruits, along with a perfumed note of violets and lavender. Our 2018 Barbera has a savory, balanced succulence on a soft luscious texture. The red fruit flavors are delivered by a wine with a smooth, round feel that transitions seamlessly to an elegant finish, with notes of caramel, and gently toasted oak. This is an easy drinking red wine that pairs well with Mediterranean cuisine. Barbera was my father’s pizza wine. I can’t recall sharing a pie with Dad without a bottle of Barbera close by.

Varietal Composition: 100% Barbera 14.8% Alc.

0.69 g/100ml Total Acid 3.40 pH

Oak Regime: 47% American Oak 36% French Oak 17% Neutral Oak

Released: April, 2020

Producers of Vineyard Designated Red Table Wines

