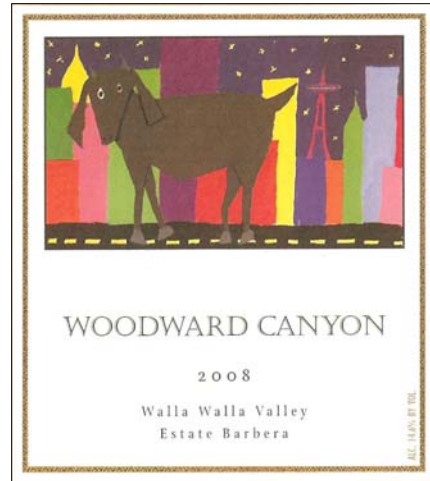


2008 ESTATE BARBERA

<u>Varietal Composition:</u>	100% barbera
<u>Alcohol:</u>	14.6 % by Volume
<u>Bottling Date:</u>	July 7, 2009
<u>Release Date:</u>	December 2009
<u>Production:</u>	288 cases 750ml



Vineyard:

Woodward Canyon Estate Vineyard, *Certified Sustainable by ICBO via LIVE; Salmon-Safe*. All grapes are sustainably or organically grown at Woodward Canyon Estate Vineyard. The vineyard has been certified sustainable by LIVE and the International Organisation for Biological Control (IOBC). The IOBC was established in 1955 to promote environmentally safe methods of pest and disease control in plant protection. The vineyard is also designated as Salmon Safe. This wine is 100% from the Estate Vineyard making it a designated Salmon Safe wine.

Vintage Specific Characteristics:

After growing Barbera for nearly 10 years and tracking every vintage, this wine expresses a richer, fuller northern-Italian version and I like it a lot. It has a deep, dark color and a generous nose of ripe black fruits; subtle flavors of vanilla and crisp red fruits add to the layers of complexity. This Barbera shows fantastic balance, great concentration of fruit and soft mature tannins; the finish is generous, silky and long. Given the balance and proportion of this wine, I expect that it could age for 4 to 5 years although it drinks beautifully right now. This wine was made to enjoy with northern Mediterranean food.

Production Notes and General Characteristics:

This Woodward Canyon Estate Vineyard Barbera was produced from two distinct clones of this northern Italian variety. The grapes were fermented in small stainless steel tanks and the wine was punched down two times per day. After pressing, the wine went to predominantly 500 liter Italian barrels, as well as some new French chateau barrels, for completion of malolactic fermentation and further development and maturation.
