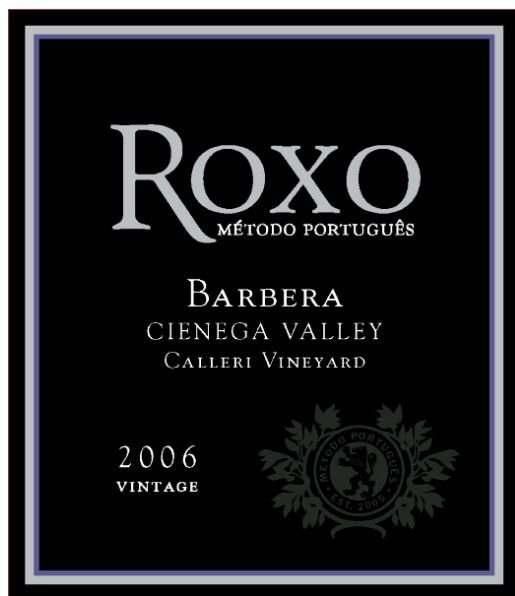


# ROXO

PORT CELLARS



**2006 Barbera  
Cienega Valley**  
85% Barbera  
12% Zinfandel  
3% Souzao

Alcohol: 18%  
RS: 10 g/100mL  
TA: 6.7 g/L  
pH: 3.41

*100 cases produced*

*375 ml-\$35  
750 ml-\$65*

**Tasting notes:** Deep ruby in color, the 2006 Barbera is seductive, spicy and balanced with a long finish. Floral overtones merge with cedar, cloves, Bing cherry, chai tea and black currant nuances. This wine is well balanced integrating ripe fruit, silky tannins and an acidic core that carries through a clean finish.

**Food Pairings:** Dried dates, grilled peaches, hard cheese such as Parmigiano or Asiago, dried cranberries and brie with pine nuts.

**Vinification:** Our Barbera is from Calleri Vineyard in the Cienega Valley, which is about 6 miles southeast of Hollister, CA. Barbera naturally high in TA, and as a result, this is usually harvested late in the season to balance optimal ripeness with acidity. The grapes arrived at the winery at 28.5 degrees Brix and steadily increased to 31 after a two day cold soak and rehydration of the raisins. Partial whole-berry fermentation began with a combination of native and commercial yeasts. The must was punched down by hand 3-4 times daily until fortification. The wine was then aged in small semi-neutral French oak barrels for 24 months before it was bottled unfiltered and unfiltered.