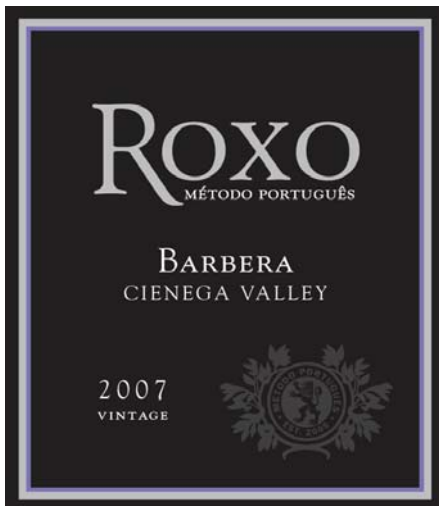


ROXO

PORT CELLARS



**2007 Barbera
Cienega Valley**
93% Barbera
4% Bastardo
2% Zinfandel
1% Souzao

Alcohol: 19%
RS: 9 g/100mL
TA: 7.3 g/L
pH: 3.19

75 cases produced

Tasting notes: The 2007 Barbera is racy with tart cherry and candied red-fruit flavors which graduate to a dried fruit ripeness. The natural acidity in this variety holds the ripeness well and intensifies the warm finish with traces of sweet tobacco and bing cherry.

Food Pairings: Crème Brulee, Cheese Cakes, Tiramisu, 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 26.5 degrees Brix and steadily increased to 27.5 after a two day cold soak and rehydration of the raisins. 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 unfinned and unfiltered.