

2018 BARBERA | MACOTERA 09

We respect the land where our vineyards grow - our family's connection to nature gives our wine its foundation and individuality. Distinct soil and climate coupled with responsible farming practices highlight the character of each vintage from our generational farm in Lodi, California.

GROWING SEASON

Weather is a key element of farming – it plays a crucial role in the health of our vines and winegrapes. Daily temperatures and rainfall come together to dictate the growing season, making each vintage distinctive. 2018 was a long and even season with moderate conditions and mild summer weather. This allowed the winegrapes to mature slowly with even ripening, pushing our start of harvest to August 6th, 10 days later than the previous two years. The overall moderate to cool harvest conditions were good for flavor development, but on October 3rd we endured rain showers. Luckily the following two weeks were dry and sunny helping finish the sugar accumulation in our mid to late ripening varietals. We ended harvest in November, one of the latest in recent memory, with particularly good quality and spectacular color in the red varietals and white varietals with sound flavor and acid development.

VINEYARD NOTES

Planted in 2001, our Macotera 09 Vineyard is located in the Clements Hills AVA with undulating topography and several vernal pools that we farm away from. The 34.41 acres sits on sandy loam, but also includes areas of clay-like soil that is moderately well drained.

CLEMENTS HILLS AVA

The Clements Hills AVA is located entirely within the Lodi Appellation tucked beneath the Sierra Nevada mountains. It is comprised of 85,400 acres with 21,700 acres planted to winegrapes. The region has a wide array of topography with slopes and terraces of old soils and volcanic sediments that provide a diversity of microclimates; there can be a 30 degree temperature change over a 24 hour period.

WINEMAKER NOTES

As a varietal, Barbera naturally has lighter tannins and higher acidity than other red varietals making it a great wine to pair with a variety of foods. Our 2018 vintage boasts an intriguing herbaceous-sage quality that integrates with bright red fruit notes to create a complex aroma. Nine months of aging in French and American Oak barrels adds sweet tones that complement the natural acidity of the wine. On the palate, and through to the finish, the bouquet carries over and merges with soft spice creating a balanced wine.

WINE STATISTICS

SOIL COMPOSITION
Sandy Loam. Derivation granite rock.
VINEYARD PHILOSOPHY

Sustainable Viticulture

TRELLISING

Vertical Shoot Positioning

LOCATION

38°09'05.0"N, 121°07'29.9"W

CASES PRODUCED

600 | 12 Pack

AGING

6.4 g/L

French and American Oak Barrels; 9 Months

 HARVEST DATE
 BRIX

 September 15, 20 - 21, 2018
 25.0°

 CLONE
 ACRES

 Field Selection
 34.41

 BOTTLE DATE
 ALCOHOL

 April 28, 2020
 14.5%

 TA
 PH

 RS

 $2.0~\mathrm{g/L}$

3.55



SOIL

BRUELLA SANDY LOAM

- · Very deep to hardpan
- · Dissected by past filled intermittent sloughs
- · Formed in alluvium
- Derived from granite rock
- 70-120 ft above sea level
- · Moderately well drained
- Permeability is moderately slow
- Moderate available water capacity
- · Runoff is slow

CLONE

FIELD SELECTION

- Chosen based on variety, site, climate, soil, vineyard design, cultural practices, and desired wine quality
- · Selected for small berry size and known quality

TRELLISING

VERTICAL SHOOT POSITIONING

- · Vines trained upward with narrow fruit zone
- · Moveable catch wire to guide shoot growth
- Improves exposure to sunlight
- Compatible with vineyard mechanization

ROOTSTOCK

5BB

- Chosen based on resistance to soil pests, soil's texture, chemistry, depth, fertility, water availability, irrigation practice, vineyard design, and variety chosen
- · Adapted to high-vigor varieties
- Medium drought tolerance
- · Prefers moist soils

