

ST. AMANT

BARBERA

TOOLS OF THE TRADE
2013



VINEYARD

Barbera is often regarded as the Rodney Dangerfield of grape varieties – it gets no respect! Unfortunately it is too often treated as a pedestrian variety – over-cropped, over-processed, and drowned of identity in some conglomerate blend. We, however, love this Ugly Duckling, and have consistently strived to capture its true identity.

The grapes come from a 42 year old vineyard in the heart of the Lodi Appellation. The vineyard was originally planted by our dear friend, and third-generation winegrower Ted Leventini for Gallo Hearty Burgundy. In 1998, after cooking dinner for a family wedding, he convinced us that we needed to make a few barrels of wine from his vineyard. That first vintage won countless awards and sold out in months. The rest is history and this wine since has been a very popular and delicious wine in the St.Amant portfolio.

WINEMAKING STYLE

Picked ripe and hand sorted the grapes were crushed and destemmed to open top fermentors, where fermentation lasted for 10 days. The must was inoculated with selected yeast. Gentle pumpovers and delestage were performed. Ten months of barrel aging in 20% new American Oak followed softening and rounding out the wine. A natural malolactic fermentation was completed in barrels. It was bottled young to capture the vibrant expressive Barbera fruit.

WINEMAKER'S COMMENTS - STUART SPENCER

The 2013 marks our 16th vintage from this 42-year-old vineyard NE of Lodi. The wine offers bright cherry, earth, and berry flavors with supple tannins that linger on the finish. Without a doubt this wine cries out for food. It begs for pizza or pasta, but goes particularly well with Teddy's Bagna Cauda."

STATISTICS

Appellation: Jahant, Lodi
Varietal: Barbera
Vintage: 2013
Alcohol: 14.5%
pH: 3.44

Harvest Date: 10/08/13
Bottling Date: 8/16/14
Production: 514 Cases
Suggested Retail: \$18.00