

ST. AMANT

BARBERA TOOLS OF THE TRADE 2016



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 mega winery blend. We, however, love this Ugly Duckling, and have consistently strived to capture its true identity.

The grapes come from a 45-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 has since 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 stainless fermentors, where fermentation lasted for 10 days. The must was inoculated with selected yeast. Gentle pump-overs and de-lestage were performed. Ten months of barrel aging in 15% new American Oak followed, softening and rounding out the wine. A natural malolactic fermentation was completed in barrels. The wine was bottled young to capture the vibrant expressive Barbera fruit.

WINEMAKER'S COMMENTS - STUART SPENCER

This is our 19th vintage of Barbera. The vineyard is showing its age and at times looks like hell. It has spurs sticking out everywhere, it sets unevenly, and produces an irregular crop. It is the most difficult variety to pick, tiny leaves are everywhere, and the fruit tends to look haggard. Most winemakers would run in horror. But! Year in and year out this ugly duck produces absolutely delicious wines. 2016 was one of those years. I wondered (to myself) if 2016 would be the last year of this wine, but once in the cellar, it did its magic. I would like to take credit, but sometimes winemaking works in mysterious ways. The Barbera has bright fresh flavors of cranberries, dried cherries, and wet earth. Exceptional balance and delicious up-front fruit. A real winner.

STATISTICS

Appellation: Jahant, Lodi
Vintage: 2016
Alcohol: 15.5%
pH: 3.44
UPC: 705619018032

Varietal: Barbera
Harvest Date: 10/01/16
Bottling Date: 8/06/17
Production: 690 Cases
Suggested Retail: \$18.00