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## *2006 Santino Estate Barbera*

In a setting amidst the pastoral beauty of California's Shenandoah Valley, Santino Winery stands as a tribute to excellence in winemaking. Since 1979, Santino has been producing wines from the soil of Amador County.

### **Winemaker's Notes**

This classic but underrated grape hails from Northern Italy. Long overshadowed by its southern cousins Nebbiolo and Sangiovese, Barbera is making great strides in quality. As is usual the way a grape is grown reflects how the resulting wine will taste. Barbera in Italy was over cropped on huge overhead trellises and the wines were always thin and very tart. In California it was part of the mixed plantings in older vineyards and heavily planted in the warm Central Valley where its high acidity helped lesser grapes in generic blends. In the Sierra Foothills you find a perfect match of grape and Terroir. It takes advantage of the short season by budding early and ripening late. Its natural tartness is tempered by our warm sunny days and it gives a remarkable juicy flavor when picked fairly ripe and not over cropped. We feel that if red wine is not what you like to drink then Barbera was made for you. Loaded with flavor and body but not harsh or tannic this is a great wine to start with when venturing out from under the white wine umbrella. Summer foods, lighter dishes and grilled veggies are the natural accompaniment to this wine. Drink young and enjoy a special treat.

### **Vintage**

The growing season of 2006 was about as average as a California year could possibly be. Normal levels of rainfall, not too hot or too cold, the usual hot summer and blessedly no rain at harvest.



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### *Technical Data:*

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**Aged:** 16 months in French Oak

**Blend:** 90% Barbera, 10% Syrah

**Alcohol:** 14.5%

**pH:** 3.43

**TA:** 0.72g/100ml

**RS:** 0.01g/100ml

**Appellation:** Shenandoah Valley of California

**Bottled:** May 2008

**Suggested Retail Price:** \$18.99