



**Harvested** Sept 19, 2014

**pH** 3.63

**Bottled** August 18, 2016

**Alcohol** 13.5% ABV

**Cases** 223

**Formats** 750mL, 1.5L

**MSRP** \$28

2014

# Barbera

## Linsteadt Vineyard

AMADOR COUNTY

VINO NOCETO



Among the pioneers who introduced Sangiovese to the New World, the Gullett family is renowned for making “California’s Best Sangiovese.” In 1985, they set out with the singular goal of making VINO NOCETO California’s premiere Sangiovese producer. From just three producing acres and 110 cases in their inaugural 1990 vintage, they now farm over 25 acres and produce 10,000 cases per year, including ten different Sangioveses, a frizzante Moscato, an old vine Zinfandel, Barbera, and Pinot Grigio.

Barbera, the third-most planted red grape in Italy, is one of California’s most up-and-coming grape varieties. The Linsteadt Barbera is known as a food-friendly and approachable wine. The wine is full-bodied with good acid and structure, soft, silky tanins, and a long finish.

### VINEYARDS

The Linsteadt Vineyard, located in the Shenandoah Valley, CA, was planted in 1973 by Don and MaryLou Linsteadt. The property is 34 acres in total, planted with Zinfandel, Petite Sirah, Grenache, and of course, Barbera. After ripping out some older Zinfandel vines, the plot was replanted in the Clone 6 of Barbera, known for producing a more full-bodied, rustic, old-world Barbera. VINO NOCETO receives these plantings for our Barbera.

### WINEMAKING

The fruit was cold soaked for 1 to 2 days followed by fermentation for 15 days at 64°-78° Fahrenheit in submerged cap fermentation stainless steel tanks which favor a fruit-forward, gentle extraction of flavors. Aged 22 months in French oak barrels, 40% new.

### THE WINE

The 2014 Linsteadt Barbera displays bright aromas of blueberry and raspberry, with a touch of earth, spice and vanilla. Good acid, nice minerality, and a strong structure carry through a long finish, exemplified by deep rich fruit and soft, silky tannins. The wine pairs well with Osso Bucco, chicken cacciatore, flank steak, or French onion soup.

**92 Points, Highest Rated American Barbera in their History** – Wine & Spirits Magazine  
**90 Points, 1 puff, Good Value** – Connoisseurs’ Guide

WINEMAKER: Rusty Folena