"101 BEST WINERIES IN AMERICA" #1 SIERRA FOOTHILL WINERY

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Barbera Linsteadt

Bright aromas of blueberry and raspberry, with a touch of earth, truffle and vanilla. Good acid and minerality carry through a long finish, deep rich fruit, and silky tannins. Pairs with with Osso Bucco, chicken cacciatore, flank steak, or French onion soup.

www.noceto.com



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