

ROSA D'ORO

V I N E Y A R D S

2008 Barbera



SRP \$18

Estate Bottled

1 + acre

70% St. George rootstock, 30% Freedom rootstock

FPS 02 (VCR 6) and FPS 03

Hand Harvested 10/26/08 @ 25.2 Brix

6-day fermentation, 88°F maximum temperature

6 1/2 225l. barrels produced, all 2-4 years old

11 months in barrel

Racked three times

Unfined, lightly filtered

3.44 bottling pH

RS/.03

155 cases produced

Hand bottled

13.8% ABV

2008 started and ended with heavy frost, keeping yields down and spreading out ripening at harvest. The erratic weather patterns and low rainfall kept berries small while September heat spikes and fluctuating cold spells promoted riper dark-fruit flavors and full structure. 2008 was a mixed vintage with many high-quality hot spots.

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