



Jeff Runquist
WINES



2022 Barbera

Amador County, CA

SPECS

VARIETALS: 100% Barbera

ACIDITY: 8.8g/L TA, 3.37 pH

AGING: 41% American Oak, 32% French, 27% Neutral 10 mo.

ALCOHOL: 14.8% by vol.

AWARDS

GOLD MEDAL WINNER

At 2023 Critics Challenge International Wine Competition

TASTING NOTES

The 2022 Barbera showcases a medium-depth purple color with a garnet hue. The aromas are vibrant, offering a mix of briary red raspberry, cherry, and plum, complemented by toasty oak, hazelnut, mocha, and a touch of milk chocolate. On the palate, the wine presents a creamy richness while maintaining a bright, juicy character. Flavors of mulberry and raspberry are interwoven with sweet caramel, carried by smooth, soft tannins. The finish is long and harmonious, with an oak nuance that lingers, leaving a lasting impression long after the wine is gone. This wine's balanced structure makes it an excellent companion for a variety of dishes, from roasted poultry to grilled meats.

ABOUT THE WINE

Amador County's elevations between 1400 and 2500 feet provide an ideal environment for Barbera, allowing it to thrive much like its native Piedmont, Italy. Located at the base of the Sierra Nevadas, the region's warm days and cool nights enable Barbera to develop deep color, soft tannins, and perfect ripeness. This terroir imparts the structure needed for wines that stand apart. The 2022 Barbera benefits from careful winemaking, with small open-top fermenters and gravity flow techniques to preserve delicate flavors. The result is a wine with rich fruit-forward character, balanced acidity, and smooth tannins, hallmarks of the Runquist House Style.