

Prima Fuga

Barbera

2017 | YAKIMA VALLEY



100% Lonesome Springs
Vineyard Barbera



TECHNICAL INFORMATION

pH: 3.24

TA: 7.5 g/L

RS: 0.2 g/L

14.2% alcohol

200 Cases produced



Prima Fuga is a "first stage" in cycling parlance and a metaphor for the first wine collaboration between PCC's wine impresario Jeff Cox and Isenhower Cellars. Both Jeff and Brett Isenhower share a passion for cycling and for wine.

Jeff and Brett discussed several potential wine grape varieties unique to Washington State for their collaboration. Both expressed an admiration for Barbera; the tangy, beautiful wine of Northern Italy. Colin Morrell, owner of Lonesome Springs Vineyard in Prosser, Washington joined the trifecta to provide the grapes.

Harvest and Winemaking

Colin hand harvested 3.6 tons of Barbera on October 23, 2017 (23.8 brix, 3.08 pH, titratable acidity 8.46 g/L). We destemmed and hand sorted the grapes, leaving a predominance of whole berries in the fermenting bins to heighten the fruity nature of the Barbera. The fermentation started on October 27 and the grapes were pressed on November 3. Temperature of the fermentation remained very cool, only peaking at 23° C. The Barbera finished fermentation in neutral French Oak barrels and was bottled in August of 2018.

Tasting

The Prima Fuga Barbera has aromas of violets, rose petals, Ranier cherries, and vanilla. The hue is purple/red. Tasting the Barbera initially reveals flavors of cherry, strawberry, fresh acidity, and hints of vanilla, plum, and peppercorn. Overall we'd say the wine is fresh, lively, fun, and yummy!

Thoughts on Barbera

The key to Barbera is its high acidity and soft tannins. Barbera's acidity is much higher than most all other red grapes grown in Washington. Acidity in the wine creates freshness and a sense of "lightness" that both Jeff and Brett desire.

Sommeliers crave higher acidities in wines because the spectrum of food and wine pairing is greatly expanded. Barbera has the acidity to cut through barbecue sauces and spices. Also, Barbera is fantastic with turkey (uhh what do we eat on the fourth Thursday of November???) and glazed ham (think some special day in December...). You're an omnivore? Yea, Barbera has you covered. Barbera is also great with vegetarian stews, eggplant, beans...the texture is well balanced by the acidity.

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