

Prima Fuga

Barbera

2019 | YAKIMA VALLEY



100% Lonesome Springs
Vineyard Barbera



TECHNICAL INFORMATION

pH: 3.23

Titrateable Acidity: 7.8 g/liter

Residual Sugar: 0.06 g/liter

Alcohol: 14.7%

Volatile Acidity: 0.42 g/liter

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.

Harvest and Winemaking

The Barbera vines were planted in 2001 and is located 5 miles west of Red Mountain. The soil is a sandy-loam soil above gravel that helps the vines retain valuable acidity. 2.9 tons of Barbera was hand-harvested on October 14, 2019. The grapes were fermented in open top bins with 20% of the stems added back to increase complexity in the wine. The barbera was aged in neutral French oak barrels for 10 months prior to bottling.

Tasting

The Prima Fuga Barbera has perfumed aromas lilac, rainier cherry, blackberry, dried sagebrush, and anise (licorice).

The hue is an intense purple/red. Tasting the Barbera reveals flavors of red cherry, blackberry, anise, and dried herbs. The brilliant acidity is well integrated and dances on the tongue. Totally super delicious and tasty!

Additions and Ingredients

Barbera grapes, yeast, organic yeast nutrition, malo-lactic bacteria, oak from neutral French oak barrels, 25 mg/liter of SO₂ for stability.

Thoughts on Barbera

Barbera is one of the great grapes of Northern Italy. The key to Barbera is its high acidity and soft tannins. Barbera's acidity is much higher than most all other red grapes grown.

Barbera has the acidity to cut through barbecue sauces and spices. Also, Barbera is fantastic with turkey (think fourth Thursday of November???) and glazed ham (think some special day in December...). You're a vegan? 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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