



## 2024 Sparkling Barbera, Windmill Vineyard

- Bottle fermented in the style of a traditional dry Lambrusco.
- Perfect chilled with cheese and Salumi, meat skewers, grilled summer vegetables.
- Bright red cherry/berry fruits with a touch of earthiness.
- The pH is 3.84, the TA is 7.0 g/l, and the alcohol is 12.4%. 256 cases produced.

Jill and Steve fell in love with dry sparkling reds in the style of Lambrusco when on a trip to Emilia-Romagna, the home of Prosciutto di Parma, Mortadella Bologna and Parmigiano-Reggiano, along with so many other delicious foods. The fruity earthy flavors and cleansing dry spritz work so well with these rich and complex bites.

This wine is made from 100% Barbera grapes from the Windmill Vineyard. The vines were planted to match the sunny climate and gravelly clay soils of the Windmill Vineyard. There was no fining or filtering, and only native yeasts were used in the primary fermentation.

After barrel aging for mellowness and completeness, we bottled "méthode champenoise" to referment in the bottle for natural carbonation (there will be slight cloudiness from the natural yeast). This is a traditional way to make Lambrusco that is rarely done any more.

The wine has aromas and flavors of bright red and tart cherries, berries, and plums, along with an accent of stony minerality.

### **The Vineyard:**

Sergio Villanueva farms the Certified Organic Windmill vineyard for the owner Jeff Morgan under our direction and tutelage. He knows practically every vine by name, and carefully nurtures the vineyard with tremendous pride. The Windmill Vineyard is situated up on the pinkish gravelly alluvial soils of the Dunnigan Hills AVA in Yolo County. It is a hot climate, and the fruit ripens fast, allowing us to harvest ripe fruit at low sugar levels, keeping the alcohol moderate and the flavors vivid and intense without any heaviness in the wines.