

# “Fiore Della Vita”

## 2005 Barbera, Home Ranch Vineyard

### LIVERMORE VALLEY

I have been writing all year long about the wonderful quality of the 2005 vintage overall, and with the release of the 2005 Barbera – *Fiore Della Vita* - my original assessment jumps another notch. Long a favorite of the Collector's Circle members (and a varietal that continues to grow on me!), this release, sourced as always from our Home Ranch vineyard, displays even more richness, structure, and complexity than its predecessors.

The 2005 Barbera is brimming over with the scents of dark plum, leather, BBQ sauce, citrus, and roasting game. In the mouth, the wine is rounder and more viscous than *Georgia on My Mind*, the 2004 vintage. The flavors of the wine mirror the aromas in the heady, ripe plum notes. But it is in the acid structure of Barbera that one experiences all of the rustic loveliness of the varietal.

The longer grapes hang the more sugar is produced and the more acid is lost. Being a varietal prone to very high acid, Barbera benefits greatly from the extra hang-time. In fact in 2005, we harvested Barbera on October 15th, only 10 days before Cabernet and 11 days after Sangiovese. The extra time produced a beautifully balanced wine, whose acidity tends to heighten the sense of fruitiness while containing it at the same time. This wine should continue to evolve over the next five years.

#### HISTORY

The Home Ranch is composed of three different blocks, totaling 5.8 acres. The Cabernet and Sangiovese blocks were planted in 1996 and the first vintage of wine from these grapes was made in 2000. The Barbera was planted in 1997; its first vintage was 2001. Originally part of a 90-acre vineyard dating back to the 1870s, the Home Ranch provides fruit for some of our most sought-after wines.

#### VINTAGE

**Harvest Date:** October 15, 2005

**Fruit:** 30.5° at harvest.

**Fermentation:** After destemming and crushing just over 10 tons of fruit were fermented in a single stainless-steel tank. Fermentation and maceration lasted about 10 days.

**Aging:** This wine was aged in predominantly new American oak barrels. A smaller percentage of Hungarian and French barrels were used.

**Barrel Time:** 18 months

**Date Bottled:** August 2007

**Release Date:** January 12, 2008.

#### VINEYARD

**Location:** East of central Livermore Valley, planted on the leavings of the Arroyo Mocho riverbed.

**Soil:** Mixed, predominantly riverbed gravel with small amounts of clay on the northern end of the site.

**Training:** Vertical Shoot Position (VSP) trellis. Vines are planted in a 6' x 6' configuration.

#### ARTWORK

*Fiore Della Vita* is a photograph taken by our very own tasting room associate, Thom Roberts. This is what Thom has to say about his work: “I shot this photo with a 200mm lens. As a result the background is black, providing a sharp outline to the tulips and enhancing the color.” The photo was taken at the Tulip Festival at Pier 39. *Fiore Della Vita* is Italian for “Flower of Life.”