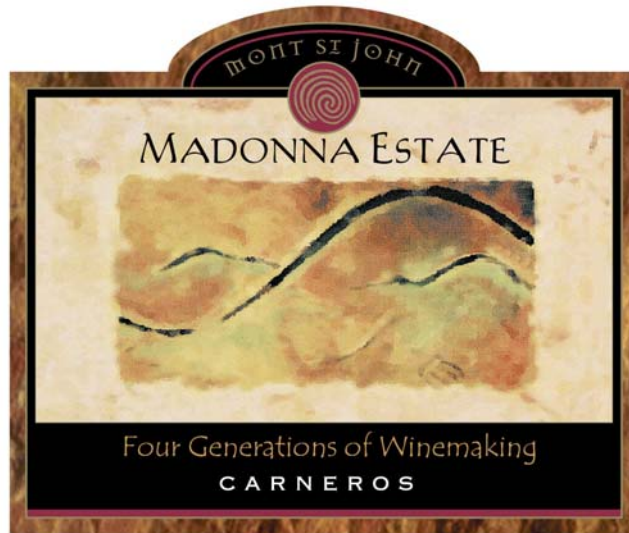


# 2006 BARBERA



## WINE STATISTICS

<b>COMPOSITION:</b>	100% Barbera
<b>APPELLATION:</b>	100% Placer County from Rancho Roble Vineyards
<b>HARVEST DATES:</b>	September 22 <sup>nd</sup>
<b>SUGAR AT HARVEST:</b>	24.6 degrees Brix
<b>AGING/COOPERAGE:</b>	100% barrel fermented, small French oak barrels
<b>ALCOHOL:</b>	13.5% by volume
<b>ACIDITY:</b>	TA = .56g/100 ml; pH = 3.69
<b>RELEASE DATE:</b>	July 2008
<b>WINERY RETAIL:</b>	\$36.00

## WINEMAKER'S NOTES

*Our Barbera fruit was brought into the winery, destemmed, and the whole berry fermented at elevated temperatures in stainless steel tanks. The fruit was punched down two times a day and pumped over three times daily throughout the fermentation process until the wine reached dryness. Upon completion of pressing, it was racked once and placed in small French oak barrels to age for 10 months. The 2006 Barbera has aromas of ripe berry fruit and plum notes. On the palate, a hint of blackberry and rich cherry is balanced by sweet toasty French oak and medium tannin structure.*

MADONNA ESTATE WINERY  
5400 Old Sonoma Road, Napa, CA 94559

Phone: 707-255-8864  
Fax: 707-257-2778

Toll Free: 1-888-724-2993  
Web: [madonnaestate.com](http://madonnaestate.com)