

Prima Fuga

2021 | HORSE HEAVEN HILLS



100% Barbera
Wallula Vineyard

TECHNICAL INFORMATION

pH: 3.73

Residual Sugar: <0.01 g/liter

Titrateable Acidity: 5.6 g/liter

Volatile Acidity: 0.60 g/liter

Alcohol: 14.1%

300 cases produced



Harvest and Winemaking

2021 was one of the warmest growing seasons ever. Accumulated heat units were at a near all-time high. The fall was typical for the Northwest; bright sunshine, warm days and cool nights, with a few rain showers. In all, 2021 is a fabulous vintage.

The 2021 Prima Fuga Barbera is crafted from Barbera grapes planted at Wallula Vineyard. The vines were planted in 1998 on a steep bench above the Columbia River. The views there are spectacular!

The grapes were hand-harvested on September 29, destemmed and fermented with VRB and WS yeasts for 14 days in open top fermenters with twice daily punch downs. The grapes were pressed at near dryness and wine was aged in 100% used French Oak Puncheons for 10 months without racking. The Barbera was bottled without fining or filtration. This is a pure single vineyard, minimalist Barbera. Enjoy through 2027.

Tasting Notes

The Prima Fuga has a deep red-purple hue with beautiful

aromas of minerals, violets, wet earth, anise, cherries, and pomegranates. Mouthfeel is rich and silky, with lively acidity, and has flavors of cherries, pomegranates, and minerals. Tannins are on the lighter side and support the fruit.

About Barbera

In Northern Italy everyone talks about Nebbiolo but drinks Barbera. Barbera is an every day wine destined for early consumption as the tannins are soft, the acidity can be high, and the alcohol can be heady. The vines produce large, heavy clusters that require extensive thinning to reduce the yield to reasonable levels. The lighter tannins favors short period of aging in used French Oak 500 liter barrels to maintain fruit character. Enjoy Barbera with summer cookout and Mexican cuisine.

Ingredients & Additions

Barbera grapes, yeast, organic yeast nutrients, tartaric acid, French Oak and 35 ppm of Free SO₂ at time of bottling to prevent oxidation.



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