

Prima Fuga

Barbera

2018 | YAKIMA VALLEY



100% Lonesome Springs
Vineyard Barbera



TECHNICAL INFORMATION

pH: 3.26

TA: 7.6 g/L

RS: <0.2 g/L

14.7% alcohol

175 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. Colin Morrell, owner of Lonesome Springs Vineyard in Prosser, Washington joined the trifecta to provide the grapes.

Harvest and Winemaking

Colin hand harvested 2.94 tons of Barbera on October 15, 2018 (27.3 brix, 3.01 pH, titratable acidity 8.8 g/L). We destemmed and hand sorted the grapes, leaving a predominance of whole berries in the fermenting bins to heighten the fruity nature of the Barbera. We inoculated the grapes with a yeast specific for Barbera. The Barbera finished fermentation in neutral French Oak barrels and was bottled on August 5, 2019.

Tasting

The Prima Fuga Barbera has aromas of lilacs, dried lavender, marionberry, blueberry, pomegranate, and a hint of creamy chocolate. The hue is an intense purple/red. Tasting the Barbera reveals flavors of blueberry, blackberry, and black plum. The brilliant acidity is well integrated and dances on the tongue. Totally delicious and tasty!

Thoughts on Barbera

The key to Barbera is its high acidity and soft tannins. Barbera's acidity is much higher than most all other red grapes grown in Washington. Acidity in the wine creates freshness and a sense of "lightness" that both Jeff and Brett desire.

Barbera has the acidity to cut through barbecue sauces and spices. Also, Barbera is fantastic with turkey (uhh what do we eat on the fourth Thursday of November???) and glazed ham (think some special day in December...). You're an omnivore? Yea, Barbera has you covered. Barbera is also great with vegetarian stews, eggplant, beans...the texture is well balanced by the acidity.

ISENHOWER

CELLARS

LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION



isenhowercellars



isenhowercellars



isenhowervino

Isenhower Cellars | 3471 Pranger Road | Walla Walla, Washington 99362

www.isenhowercellars.com

info@isenhowercellars.com