



LADY HILL WINERY
True Northwest

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2018 Proceedo Barbera Red Willow Vineyard

WINEMAKER NOTE

Situated on the far reaches of the westernmost vineyard in the Yakima Valley, with the high peak of Mt. Adams in the background, these vines live a life out of a John Wayne movie. It's a daily site for this Barbera to witness a herd of wild mustangs, countless coyotes and cougars, and even the occasional black bear. Rising up to 1300 feet of elevation in Warden sandy loam soils, Les Vignes de Marcoux block of Red Willow is home to one of the oldest plantings of this varietal in the Pacific Northwest. The forethought of vineyard owner Mike Sauer to plant this rustic Piemontese varietal represents that bold rugged richness and pioneering spirit of the man called The Duke.

CELLAR NOTE

Cropped to 3.5 tons per acre, and shade clothed to keep sunburn and raisined grapes to a minimum, this uneven ripener produces monstrous clusters at over 7 oz (about the size of a nerf football). Harvested near 25 brix and a pH of 3.1, this high acid varietal needed every bit of sugar and flavor development to balance the tart juiciness it's famous for. Meticulously hand sorted and processed whole berry, Lady Hill utilizes stainless steel fermentations on this varietal to showcase fruit purity. The must was cold soaked for color and fermented cool (65-75F) over the course of 17 days with a commercial yeast strain isolated from the University of Torino. Gently pressed into neutral French oak barrels and puncheons, the resulting wine was aged for 18 months and bottled in May 2020.

VARIETALS: 100% Barbera, Red Willow Vineyard

PRODUCTION: 171 cases

ALCOHOL: 13.9%

PROFILE

Raisin and sangria around the rim collide with mahogany at the core. The nose opens into vibrant boysenberries and a nuance of brown sugar. Initially, the sweet, soft fruit coats the mouthfeel free of tannins before the tart, juicy acidity chimes in. This refreshing, lingering finish is the calling card of most Barbera, leaving you salivating to pair with a few Italian classics. This easy drinking style is meant to quaff young and fresh...and often.

PAIRING

Classic charcuterie plate, mushroom risotto or braised lamb.