



LADY HILL WINERY
True Northwest

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2017
PROCEDO BARBERA
Columbia Valley AVA

WINEMAKER NOTE

2017 vintage started out as a refreshing break from the past number of years where early spring heat seemed to set the stage for hot ripening conditions. The cold, wet winter led to a later than average bud break roughly two weeks behind historical averages. The cool trend continued until summer, where the warmth of July and August pushed heat units up and set harvest back on schedule. Forest fires throughout the Pacific Northwest had growers and winemakers alike worried about the possibility of smoke taint, but thankfully we were spared the wrath. Early Fall rains and a September cool down seemed to stall sugar levels allowing flavors to develop and acidity to remain high, ideal conditions for a grape known to have a juicy backbone.

Harvested at just under 24 brix at a pH of 3.18, fruit conditions were ideal with even ripening and very little sunburn or raisining to offset freshness. Monstrous clusters of over 7 oz on average were hand sorted and processed whole berry into stainless steel tank to showcase fruit purity. The must was cold soaked for color and fermented over the course of 17 days with a commercial yeast strain isolated from the University of Torino from a Nebbiolo ferment. Gently pressed into neutral French oak barrels and puncheons, the resulting wine was aged for 18 months and bottled in June of 2019.

VARIETAL: 100% Barbera

PRODUCTION: 262 cases

ALCOHOL: 14.4% by volume

PROFILE: Classic dark purple hues of mulberry and sangria blur with mahogany as the nose opens into bright boysenberries and a nuance of brown sugar. Sweet, soft fruit coats the mouthfeel free of tannins as the tart, juicy finish leaves you salivating for more. Barbera is meant to drink young and fresh...and often.

PAIRING: Mushroom risotto or braised lamb