

LOCATI CELLARS

(Located inside of the Marcus Whitman Hotel)

6 W. Rose St. Ste 102 Walla Walla, WA 99362
509.529.5871



2011 Barbera

100% Barbera

100% Lonesome Spring Ranch Vineyard, Columbia Valley AVA

Alc. 14.58% By Vol.

Growing Season

2011 was a rough year for viticulture. A hard freeze in November of 2010 destroyed vineyards across the state resulting in losses up to 80% in some places. The Horse Heaven Hills AVA and Walla Walla Valley AVA were among the hardest hit. A cool year continued the trend with bud break, flowering, fruit set, and veraison all happening a month behind schedule. Many winemakers were hanging fruit well into October, even November. By the end, winemakers had less fruit (both from the freeze and thinning) but it was physiologically ripe. Lower alcohols were the trend, due to less sugar accumulation in the grapes, and the wines came out more Old World in structure and flavor. Maybe a bad year, but the wines turned out to be great.

Vineyards

Columbia Valley AVA is the largest grape growing region in the state of Washington, consisting of 43,317 acres of vineyards. The Columbia Valley AVA equates to 98% of the total vineyard area planted in the state of Washington.

Lonesome Spring Ranch Vineyard, Columbia Valley AVA

Planted in 1996 by Collin Morrell, the farmland is around 110 acres and harvest is completed by hand or machine. This vineyard sits at an elevation between 890-1000ft. The location is mostly South and SE and the soil provides Kootenay silt loam 2-8% slope and starbuck 5-15% slope. Before this land was planted as a vineyard it was a pasture for apricots. This vineyard has been providing Locati Cellars with great fruit year after year.

Barrel Composition

100% Neutral Oak

Tasting Notes

This garnet colored Barbera from Lonesome Springs vineyard presents with blueberry, tart red cherry, and slate minerality on the nose that leads into bright acidity and chocolate tannins on the palate to complement the maraschino cherry and blueberry flavors. Definitely a young drinker, but will reward a bit of aging. 3.47 pH and 6.53 g/L of titratable acidity. Drink now through 2017.

Cases Produced: 37

Release Date: September 2014

