

2017

BARBERA

HARVESTED:

Sept. 23rd through Oct 6th

Brix: 25 **pH:** 3.53

BOTTLED

September 11th, 2020

PRODUCTION: 206 cases

ALCOHOL: 14.5%

Barbera is most prominently found in Italy's Piedmont region. It has been in our vineyard since 2002. The varietal is typically known for its deep color, full body, low tannins, and big acid. This vintage is no different. Nice tannins and acid will pair nicely with a big flavorful meal like Char Siu.

AGING:

Aged for 24 months in neutral oak barrels. Barbera is typically not a long-haul wine, but with the robust tannins in our dry farmed Barbera, it could do to lay down for 5 to 8 years before drinking. If you can't wait that long allow the wine to breathe a few hours before drinking. Best between 2026-2029.

Char Siu

As with many of our recent pairings, we came across this one by pure happenstance. There was a lonely pork loin in the freezer with no intended recipe. After a little searching, this recipe was chosen. Then, of course, when we make a new recipe, we must try it with wine. And low and behold Barbera was a standout winner. After a little research as to why such pairing would exist, we found that it is the five spice that plays so nicely with the tart fruitiness of the Barbera.

Directions:

Prepare the pork shoulder by trimming any thick layers of fat off the surface. Then cut into long thin pieces, about 1 to 1 1/2 inches thick. We got two pieces from our pork loin.

Mix the marinade ingredients in a bowl. Place pork pieces into a Ziplock and pour marinade on top. Mix around a bit to fully coat the pork. Marinate in refrigerator for 24 to 48 hours (3 hours absolutely bare minimum). The longer it marinates the better the flavor will be.

Once done marinating preheat oven to 320 degrees F. Line a tray with foil and place a rack on top. Place pork on rack and roast for 30 minutes.

Meanwhile pour marinade into a saucepan. Add in 2 tbsp of honey and simmer over medium high heat. Cook until syrupy (about 2 minutes) then remove from heat.

When the initial 30 minutes are complete remove pork from oven and dab marinade all over, turn and repeat. Return pork to oven for 15 minutes. Repeat basting process and bake for 15 more minutes. Baste one more time and cook 10 minutes more until caramelized.

Rest 10 minutes before slicing. Serve with your favorite greens and Barbera.

INGREDIENTS:

2 1/2 to 3 lbs pork loin
2 tbsp honey

FOR MARINADE:

1 1/2 tsp brown sugar
1/4 cup honey
1/4 cup hoisin sauce
3 tbsp soy sauce
1 tsp five spice powder
1 tbsp vegetable oil
2 tsp red food coloring
(optional)