

Memaloose

Estate Barbera 2008

(Formerly “York’s Reward”)

Vineyards: (Estate) Idiot’s Grace Vineyard (Mosier, OR) @ 300 ft. elevation, Mistral Ranch (Parker’s Vineyard), Lyle, @1000 ft. both in the Columbia Gorge AVA.

Cultivation: Organically grown Barbera, Primitivo and Dolcetto from Mosier, and some organic Barbera grapes from Lyle.

Blend: 87% Barbera /7% Primitivo/6%Dolcetto

Cooperage: 3-4 year old French oak barrels

Bottled: 1/30/10

Alcohol: 13.0%

Production: 140 cases

Tasting Notes 3/1/10:

“Fruity and frisky and straightforward. I think of this is as “light-duty” Barbera, and you probably need to own some. (Consider a case purchase.) Here’s why; I propose that this wine does for you what wine should do for you *most days of the week* True, 2008 was in no mood to make things easy on this juice (though as always, it smelled indescribably delicious coming off the press.) But the wine is fresh and easy-drinking, flavorful but not particularly alcoholic, and without a lick of oak influence. By tradition, this wine would be sold by the carafe. Equally good at lunch or dinner, with just about any fare (I had a glass with tomatillo soup the other night, and things were pretty harmonious.) Not something that will burden your intellect unduly.

Estate-grown, mostly over in Mosier (OR)....”

- (Brian McCormick, Winemaker)

Food accompaniment: Summer tomato dishes, pesto, risotto, Italian tomato sauce dishes, barbecue, hamburgers, beef, stuffed peppers, even salmon

Serving Suggestion: Comfortably cooler than room temperature

When drinkable: Thru 2014