



RISERVA COLLECTION
NIGHT OWL BARBERA

Livermore Valley
2018

Blend: 96% Barbera and 4% Merlot

Tasting Notes:

Flavors and Aromas: A robust nose opens with red fruit aromas including ripe Bing cherry, black cherry, and strawberry fruit leather. Oak influence frames the fruit with a playful essence of vanilla and a sultry hint of chocolate and toasted hazelnut. These notes follow through on the palate.

Body and Structure: A medium-plus mouthfeel is accompanied by characteristic food-friendly acidity, balanced out by the oak. A very long finish carries the oak notes to completion.

Pairings: Richer, high-acid or fatty dishes like roasted duck, tomato based dishes like spaghetti with Italian sausage, osso buco, pizza, and hamburgers.

Details:

Sustainability is a critical factor in our goal of producing consistent and high quality grapes from our estate Vineyard. That is why we are proud to call our Estate home to the many owls who patrol our vineyard at night. These owls not only act as a natural form of pest control, but also provide a wonderful ambiance to our vineyards at night. This vintage was aged for 28 months in 40% new oak (50% French & 50% Hungarian).

Alc. by Vol. 15.5%

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