Boeger Winery

Est. 1972*

*Barbera Producer Since 1975
Barbera - an Important Varietal

- Boeger’s Flagship Wine
- 18% of total case sales
- 36% of total tonnage harvested
Barbera, the Wine

• High acidity
  • TA > 11 g/L possible

• Low pH
  • I’m happy at 3.30

• High °Brix
  • >30° possible with “just tolerable” TA/pH
Interesting (Challenging?) Wine Stats

Harvest Stats:

- **Highest °Brix**
  - 10/02/2009, Ritchie Vineyard: 30.1 °Brix, 9.0 g/L T.A., 3.27 pH

- **Highest T.A.**
  - 10/04/2010, Stonebarn Vineyard: 24.9 °Brix, 11.3 g/L T.A., 3.29 pH

- **Lowest pH**
  - 10/08/2004, Ritchie Vineyard: 27.8 °Brix, 9.5 g/L T.A., 3.09 pH
Harvest Stats:

- Earliest harvest start date
- Latest harvest end date
  - November 13th, 1998
Blending Barbera

To blend, or not to blend? ... *That* is a personal question!

- 100% varietal Barberas can be very versatile
  - It’s what I bring to a dinner when I don’t know the menu
- Wide range of styles possible by blending
Blending Barbera

Wine Characteristics

- High acidity
- Moderate to low tannin
- Not terribly complex
Vineyards

Barbera, the Grape

Boeger Estate Vineyard
Ritchie Vineyard

Elevation 1,575 feet
18 acres
Planted 1968-1970
Clone #1 (now #6)
“Vertical Cordon” or Modified Head Training
8 x 8 by 8 x 12 spacing
Boeger Estate

Elevation 2,200 feet
6 acres
Planted 2005
VCR 15 on 3309 rootstock
7 x 10.5 ft. spacing
“Stonebarn”

Elevation 2,400 feet
10 acres, 2 blocks
Planted 2006, 2007
VCR15 on 3309, 7 x 10
Clone #6 on 3309, 7 x 9
VSP on Bilateral Cordon
Barbera
Perfect for the Sierra Foothills