LA BARGE

Technical Data
2019

2016 PINOT NOIR
47% Whole Cluster
Aged for 16 months
in 10% new French oak barrels
(228L, 300L and 400L)
Alcohol 14.2%
pH 3.64 | TA .627 g/100ml
Total Production:
421 cases and 24 magnums

2015 SYRAH
52% Whole cluster
Aged for 28 months
in 15% new French oak barrels
(228L, 300L, and 500L)
Alcohol 14.3%
pH 3.63 | TA .697 g/100ml
Total Production: 200 cases

2016 GRENACHE
75% Whole cluster
Aged for 22 months in neutral
and 1-fill barrels
(228L, 300L, and 500L) and foudres
Alcohol 15.5%
pH 3.42 | TA .656 g/100ml
Total Production: 445 cases

2017 ALBARIÑO
Fermented and aged for 10 months
in neutral 228L barrels
Alcohol 13.8%
pH 3.10 | TA .819 g/100ml
Malic Acid 137 mg/100ml
Total Production: 41 cases

All of the wines are 100% Estate grown from our certified organic (CCOF) vineyards located in the Sta. Rita Hills AVA. The fruit is fermented in concrete, oak, and stainless steel tanks and are then bottled, labeled, and capsuled at the winery with our own bottling line and labeler.

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