

## Gold Medal!

2008 AMADOR COUNTY FAIR



2006  
REZERVE®  
BARBERA

## Exceptional!

DAN BERGER

VINTAGE EXPERIENCES, MARCH 27, 2008

“Striking dried and fresh raspberry with nuances of citrus and modest oak. Terrific acidity to allow it to pair with Italian dishes featuring tomato sauces.”

*Organically Grown & Estate Bottled*

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