

SOBON ESTATE

WINERY & MUSEUM



2022 BARBERA

VINEYARD HISTORY

Our Barbera is grown in rocky volcanic soils, which provide excellent drainage and essential minerals, allowing the vines to flourish. This unique terroir, combined with the region's ideal climate, contributes to the rich flavors and vibrant acidity characteristic of our Barbera.

WINEMAKERS NOTES

Old world tradition meets new world style in this rich, heavily fruited take on Foothill Barbera. Precise varietal character of ripe plum, cherries, and vanilla accents highlight this wine. A long lingering finish defines the balance and integration that brings all components into focus and harmony, allowing the wine to be paired with a multitude of dishes.

PAIRINGS

Its bright acidity makes it a perfect match for many dishes, including grilled meats, soft ripe cheeses and mild to savory sausages.

AWARDS

DOUBLE GOLD, 99pts – 2025 California State Fair Wine Competition
GOLD – 2025 Amador County Fair Wine Competition
SILVER – 2025 Calveras County Fair Wine Competition

TOTAL ACID	6.9 gm/l
PH	3.4
ALCOHOL	14.00%
CASES	1,600

BOTTLE DATE: 01.03.25

RELEASE DATE: 03.01.25



SOBON WINE COMPANY, LLC

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