

## Wine Composition

**Variety:** Barbera (100%)  
**Origin & Grower:** Idiot's Grace V'yd., Mosier, OR, USA (Brian McCormick)

**The Site:** Cobbly benchland, shallowly loamy, tipped slightly north to overlook the Columbia River. Certified organic.  
**The Vintage:** 2014 was year three in a four-vintage warming streak. Water availability lagged demand toward the end of ripening.

**Harvest:** October 27

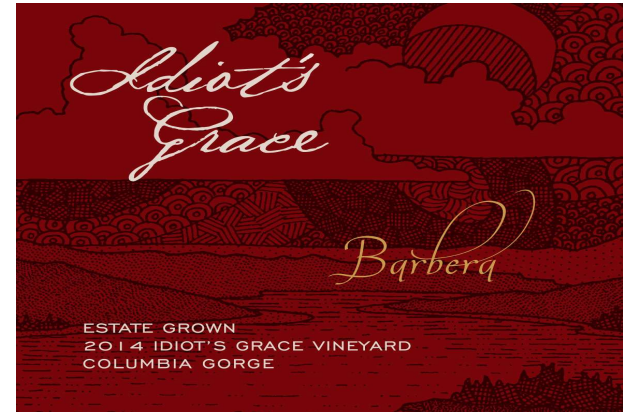
**Lab:** pH 3.26, 13.1 ABV

**A Few Words:** A *dark* wine, whatever its color. Firm, inquisitive (to you food: "what have we here?"), very savory. The wine awakens with a bit of air, becoming more outgoing by the second day. Un-

## Fermentation, Upbringing and Bottling

Picked last  
As is typical, this uninoculated ferment occurs at quite cool temperatures as the season  
Raised in older barrels. Bottled 3/2/17; 180 cases

*Idiot's Grace*



## Idiot's Grace

*Barbera*  
*2014*

Columbia Gorge AVA

## A Few More Words:

Barbera was a close ally while I studied viticulture in California. Bottles from the Central Valley were priced right, and the grape managed admirably to maintain both acidity and reasonable interest in that state's warm interior.

Imported examples—and ours—tend to show considerably more vintage influence and dynamism. I remain a huge fan of the wide spectrum across which these wines scatter: aromas more or less animal, well-flecked with bright fruit, atop textures ranging from sinewy to crunchy.