

# Barbera Festival pits California vs. Italy

Wine lovers will converge at Cooper Ranch in Plymouth for the first Barbera Festival June 11 from 11am-4pm.

This outdoor wine and food festival will host more than 80 wineries from the Sierra foothills, Paso Robles, Napa, Sonoma, Mendocino, Lake County, the Santa Cruz Mountains, Ventura County, Lodi and the Bay Area. Approximately 1,500 people are expected to attend, with seven top area restaurants and caterers providing the best in cuisine.

In a partnership with a wine tasting event in Nizza Monferatto, Italy. on May 14, three California winemakers (Paul Cattrone, Nick Buttitta, and Gordon Binz) presented the Barbera wines of five California wineries (Paul D Cattrone Wines, Rosa d'Oro Vineyards, Cooper Vineyards, Muscardini Cellars and Boeger Winery). The event, called #barbera2, also featured the wines of five Italian producers (Cascina Garitina, Cascina Gilli, Iuli, Vigneti Massa and Varaldo Rino). The Italian wineries will be shipping their Barberas, not yet distributed in California, to the Barbera Festival. In a new twist on the wine festival theme, in addition to the many California wines, festival attendees will now be able to taste Italian wines as well.

Barbera originated in the Piemonte region of northern Italy. In California, about 7,000 acres of Barbera are planted. Today, nearly 200 California wineries produce Barbera.

Barbera is known for its generous acid structure. There are differing styles of Barbera ranging from brighter versions with flavors of tart cherry, raspberry, and spice, to riper styles with flavors of black cherry, blueberry, blackberry, and vanilla.

Tickets are \$30/person in advance. For more information about the event, to purchase tickets, a list of participating wineries, map and directions, along with local lodging and tasting tips, click to the official website.