



about **Jim Barbour**

Jim was raised in Napa Valley on his family's ranch in Rutherford, now home to Sequoia Grove Winery. The ranch was planted in prunes, apples and grapes - a diverse set of crops and fairly typical of the time. The wine industry had not yet fully kicked into gear and most of the Valley's agricultural interests were focused on walnuts and prunes. His childhood chores were routine farming family responsibilities that included pruning grapevines and harvesting crops. He recalls the prune crop was sent to the dehydrator in St. Helena, now offices for Icon Estates. Apples also went to a dehydrator in Napa, now home to Angele Restaurant. The family's grape crop of Gamay, Mondeuse and Petit Bouschet went to Gallo's jug program at the Napa Valley Cooperative Winery. His dad saved enough grapes to make 10 to 12 barrels a year with the Bartolucci family so there was red wine to drink every night with dinner.

After high school, Jim enrolled in Chico State, intending to become a parole officer. He took ag classes as well and drove a tractor for a vineyard management firm in Napa Valley on weekends to earn money. It took only a short period of time to realize his heart was not in law enforcement, but instead in viticulture so he transferred to University of California-Davis and graduated with a Bachelors Degree in Plant Science (viticulture). He returned to Napa Valley and began a career that would lead him to become one of the Valley's most respected viticulturalists.

In his 30+ years as a vineyard manager and viticulturalist, Jim has planted and managed some of Napa Valley's most coveted vineyards, including Hundred Acre, Grace Family, Blankiet, Barnett, Hourglass, Casa Piena, Tom Seaver's GTS, Michael Chiarello Family Vineyard, Cain, Pride, D.R. Stephens, Pillar Rock, Revana, Husic, Fleming, and Von Strasser.

Jim and the team at Barbour Vineyards work hand-in-hand with the Valley's most notable winemakers – Celia Welch, Philippe Melka, Thomas Brown, Heidi Barrett, Andy Erickson and Mike Hirby – to produce some very memorable wines.

In 1992, Heidi Barrett, longtime friend, convinced Jim to start his own label. He selected Clone 7 bud wood from Grace Family to plant his vineyard and Barbour Vineyard's first harvest was 1995 yielding a mere 50 cases of Cabernet Sauvignon. Over the years, its production has steadily grown to 400 cases.