



## 2012 ALISOS, SANTA BARBARA COUNTY

### THE CRAFT

AVA : Santa Barbara County  
 FERMENTATION : 100% Native Yeast  
 BARREL : Neutral Oak  
 BOTTLED : July 2015  
 ALCOHOL : 14.0%  
 PRODUCTION : 222 cases  
 SRP : \$40/bottle

### THE VARIETAL

The blend is structured around 80% Sangiovese (5% of which is appassimento Sangiovese) and the remaining 20% is made up of Merlot.

A small percentage of Sangiovese grapes were placed on traditional drying racks for 100+ days, in a winemaking method called appassimento, which provides a unique component for the blend. Merlot and the balance of Sangiovese were fermented separately in small, open top bins and then raked into neutral oak barrels.

In early 2013, the dried grapes were re-hydrated with one barrel of the Sangiovese and then fermented until dry. All three components of the blend (Merlot, Sangiovese and appassimento Sangiovese) aged in barrel for two years. Then, the wines were blended and aged in barrel for an additional six months before being bottled as Alisos.

### TASTING NOTES

Aromas of Bing and black cherry, blonde tobacco leaf, and subtle hints of leather. Flavors of red-skin and yellow-flesh plum, clove, mace and star anise mingle with savory notes of beef broth. The weight and texture create a silky mouth.

### FOOD PAIRINGS

The 2012 Alisos pairs well with many classic, fresher Italian dishes such as Chicken Saltimbocca and Cacciatore, as well as lighter pork dishes. For this shipment, we paired Alisos with grilled pork skewers served with a pine nut, currant soffrito over a bed of arugula which brought out the fruit character and baking spice in the Alisos.

### DRINKING WINDOW

The 2012 Alisos is bright and delicious now but it has greater structure than past vintages and can easily age for another 10-15 years.

