



## 2014 CORTESE, SANTA YNEZ VALLEY

### THE CRAFT

AVA : Santa Ynez Valley  
 FERMENTATION : 100% Native Yeast  
 AGING : 6 months  
 BARREL : 70% Stainless Steel, 30% neutral French Oak  
 BOTTLED : March 2015  
 ALCOHOL : 11.5%  
 PRODUCTION : 150 cases  
 SRP : \$28/bottle

### THE STORY

Cortese is grown predominantly in the Piemonte region of northeastern Italy and is the exclusive varietal found in Gavi (a DOCG\* in southern Piemonte), where it has been grown since the 17th Century. Although it's the only wine allowed to be made in Gavi, there are many different styles produced, including sparkling, barrel fermented, stainless steel and more.

Several years ago, Steve was approached by Santa Ynez Valley resident Al Cortese, whose family vineyard comprises varietals found where Al's great-grandfather emigrated from — Gavi, Italy! The Cascina Cortese Vineyard shares a similar climate to the region, most importantly, a strong marine influence. Our 2014 vintage was made from the first fruit picked at this site—an inaugural vintage.

### TASTING NOTES

The crisp aromatics in the 2014 Cortese incorporate subtle aromas of citrus, yellow stone fruits, green apples and hazelnuts. The wine is vibrantly dry, fruity, and graceful with a refreshing minerality.

### FOOD PAIRINGS

In Gavi, Cortese is well-known for pairing deliciously with seafood from nearby Genoa. The wine's vibrant citrus and nutty qualities make it a perfect match with scallops, shrimp and other fresh shellfish; squeeze fresh lemon over the dish to bring out the wine's broader qualities. Cortese also pairs well with vegetable-based dishes such as quiche and herb-based pasta sauces, like green pesto.

### DRINKING WINDOW

The 2014 Cortese is ready to drink now and will cellar well for an additional 3-4 years. Serve well-chilled.



\*DOCG = (Denominazione di Origine Controllata e Garantita) is the highest classification for Italian wines.