



## 2008 NEBBIOLO, SISQUOC VINEYARD

### THE STORY

In 1998, Steve Clifton worked with Rancho Sisquoc Vineyard in the Santa Maria Valley to plant the very first Nebbiolo grapes in California. Since the very first vintage in 2002, it was obvious that these grapes were something special. The vineyard's deep clay sub-soil, cool nights, warm days, gentle breezes and morning fog create the perfect environment. Great patience is required to work with Nebbiolo. In the winery, long aging allows for the flavors in the wine to caramelize and meld together. Steve has spent years experimenting with Nebbiolo to better understand its demands and fully extract its potential so we are honored to see the the great response this wine has had over the years from both consumers and critics alike.

*"A graceful ethereal wine the 2008 Nebbiolo Sisquoc Vineyard is laced with sweet red berries, tobacco, leather mint and sage. The flavors are bright and focused throughout, while the mid-weight finish is a thing of real beauty. These are the first Nebbiolo vines in California planted with the Michet clone, which over the years has given fabulous results in Piedmont because of its tendency to naturally set low crops. The soils at Sisquoc are mostly botella clay on an ancient riverbed."*

— 92 points, Antonio Galloni, Vinous Media



### THE VARIETAL

Nebbiolo is known by most as Barolo and Barbaresco, the famous appellations in Piemonte where they are grown. There, fog blankets the area every morning during harvest. This fog, or nebbia in Italian, led to the indigenous grape's name we call Nebbiolo.

The grape is as puzzling as it is beautiful. When young, the wine takes on an orangish hue, making it appear aged. The aromas are described as everything from tar to roses and the palate is full of grippy tannins and acidity which allows the best Nebbiolos to age for decades.

### THE CRAFT

Fermentation occurred in small open top bins over an extended 36-40 day maceration period to fully extract flavors and tannins from the skins.

The wine was then transferred to three neutral 500 liter puncheons, where it matured on its lees for an additional 60 months before bottling. The wine then spent an additional 1 year in bottle before its October release.

### DRINKING WINDOW

Nebbiolo is one of the world's most age-worthy wines, and continues to improve with time in the bottle. The wine is drinking beautifully now and continues to evolve over time once it's opened, however this wine will continue to age beautifully over the next 8 to 10 years.

### FOOD PAIRINGS

The wine pairs beautifully with hearty dishes such as braised meats and stews, but be sure to add a savory element such as fennel or orange zest to draw out the subtle nuances in the wine.

### TASTING NOTES

Espresso, black molasses, brown sugar and rose petals immediately come to mind upon opening. The bouquet carries through to the palate with notes of blonde tobacco and baking spice laced around a tight core of black cherry. The tannins have begun to soften creating a velvety texture. The wine continues to evolve once opened so we recommend decanting for a few hours prior to enjoying.