



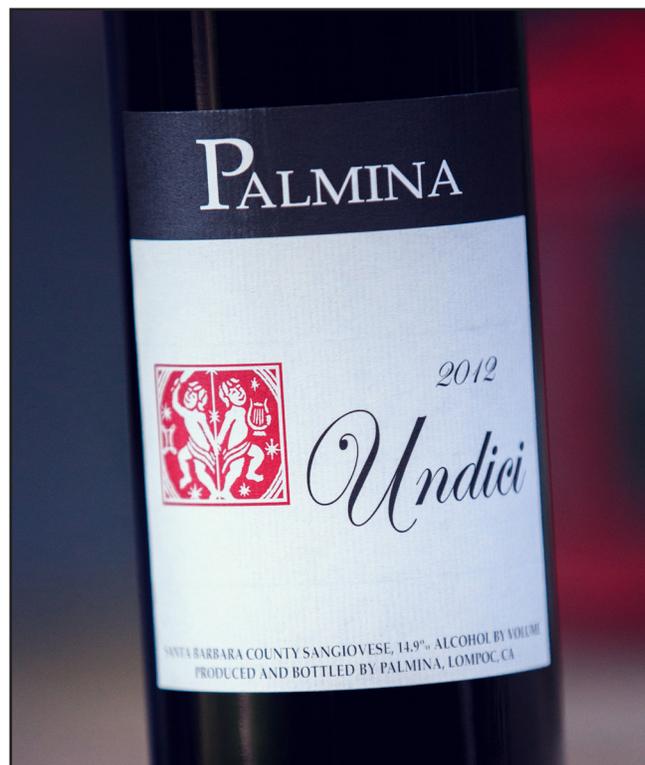
2012 UNDICI, SANTA BARBARA COUNTY

328 CASES • ALC 14.9% BY VOLUME

THE STORY

The 2012 *Undici* is 100% Sangiovese sourced from Honea vineyard (50%), Alisos vineyard (30%) and Fiore vineyard (20%). The combination of these different vineyard sources offers a more complex wine than we've seen in past vintages. The wine is less fruit driven with a vibrant bouquet reminiscent of old world Sangiovese.

And why the name? Steve Clifton chose to name the wine "*Undici*" which translates to "eleven" in Italian. Why? First, because it's a high quality, elegant wine with great aging potential. Second, because Steve is both a musician and winemaker with a sense of humor. If you've seen the movie *Spinal Tap* then you already know what we mean when we say: This wine goes to eleven. If not, pop a bottle of *Undici* and take a step back into the 80's with one of the funniest spoofs on rock 'n roll bands ever made.



THE VARIETAL

The grape itself can be traced back to Etruscan times in Italy. Sangiovese is very susceptible to terroir, demanding warm, mineral-laced soils and careful cultivation. But when the right clones are planted in the right place, farmed meticulously and then vinified with knowledge and skill particular to Sangiovese, magic can happen in the bottle.

THE CRAFT

The fruit was picked at night and brought to the winery. It underwent native fermentation and an extensive maceration period of 36 days before being pressed directly into barrel. The wine was aged in a combination of neutral 60G French oak barrels and 500L French oak puncheons for 32 months to allow the wine to integrate and evolve.

The finished wine was then blended and remained in barrel before being bottled in February 2015.

DRINKING WINDOW

The 2012 *Undici* tastes delicious upon opening but will benefit from decanting. This wine will continue to evolve in the cellar and can be aged for an additional 10 to 12 years.

FOOD PAIRINGS

This wine is an excellent choice for summer BBQ's as the flavor of the wood char is a nice match for this wine. Try a marbled Bisteca Fiorentina, whole roasted chicken, or smoked duck.

TASTING NOTES

A complex bouquet of vaquero leather, fresh-picked blonde tobacco, rose petals and marzipan layered over dark black cherry fruit.

Ripe blueberry and cranberry show on the mouth with hints of orange peel and river pebbles. The wine is juicy with a drying finish like biting into a sweet pomegranate seed.