



## 2014 NEBBIOLO, SANTA BARBARA COUNTY

### THE CRAFT

AVA : Santa Barbara County  
 FERMENTATION : 100% Native Yeast  
 AGING : 4 years  
 BARREL : French Oak, 3500L Oak Bottles  
 BOTTLED : November 2018  
 ALCOHOL : 14.9%  
 PRODUCTION : 560 cases

### THE STORY

Anchored by the Sisquoc Vineyard in the Santa Maria Valley, the 2014 Nebbiolo shines with character and also highlights grapes from Honea Vineyard in the Los Olivos Distrei.

The Lampia and Michet clones that make up our Santa Barbara County blend first arrived in California in the 1970s, but were found in very few vineyards until the 1990s, as their quality became better appreciated.

When working with Nebbiolo, Steve has always sought to make a classic, traditional wine, and this philosophy extends from the vineyard to the cellar. Grapes are generally picked between 22.5 and 23.5 Brix, fermentations occur naturally, without inoculation and the wines are not filtered. While Nebbiolo is a grape requiring a great deal of patience, from vineyard to barrel, to bottle, the results are rewarding.

### TASTING NOTES

Bright and vibrant with pomegranate and cranberry dominating the nose. A mild sense of molasses hints at the depth of flavor to come. Aromas of red rose, cinnamon and bay leaf mingle softly.

Flavors of white and bing cherry blend with kirsch and mint immediately. Behind, and with a bit of air, a more earthy porcini base begins to rise. The finish is long and lingering with orange zest and fresh cranberry notes.

### FOOD PAIRINGS

The wine's rich, red fruit, structure and acidity make it an ideal pairing for many different dishes from and roasted meats to grilled vegetables.

### DRINKING WINDOW

While the 2014 Nebbiolo can be enjoyed now, it's structure and acidity will allow it to age for an additional 10-15 years. Allow ample time for this wine to breath and decant upon opening.

