



# 2015 CORTESE, CASCINA CORTESE VINEYARD

## THE CRAFT

**AVA :** Santa Ynez Valley

**FERMENTATION :** 100% Native Yeast

**AGING :** 6 months

**BARREL :** 100% neutral French oak

**BOTTLED :** March 2016

**ALCOHOL :** 11.5%

**PRODUCTION :** 202 cases

## THE STORY

This is our second vintage of Cortese from Cascina Cortese Vineyard in Santa Ynez Valley. Cortese is a varietal 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! Our 2014 vintage was made from the first fruit picked at this site—an inaugural vintage.

Like Gavi, our winegrowing area in the Santa Ynez Valley also benefits from an ocean-influenced terroir, with ancient sea beds giving the soils and many of our wines a clean and crisp touch of salinity.

## TASTING NOTES

Subtle aromas of mandarin citrus, white stone fruits, and honeycomb.

The wine is Vibrantly dry, fruity, and graceful with refreshing minerality.

## FOOD PAIRINGS

In Gavi, Cortese is known for pairing deliciously with seafood from nearby Genoa. Try pasta with pesto sauce and scallops or Fish en Papillote. Add lemon to the dish to bring out the wine's broader qualities.

## DRINKING WINDOW

Cortese is typically consumed when young but there are many examples that age very well; our 2014 Cortese is drinking beautifully now and we expect the 2015 to also have potential for aging.

