



2010 NEBBIOLO, SANTA BARBARA COUNTY

THE CRAFT

AVA : Santa Barbara County
FERMENTATION : 100% Native Yeast
AGING : 5 years
BARREL : French Oak, 3500L Oak Bottles
BOTTLED : September 2015
ALCOHOL : 14.9%
PRODUCTION : 698 cases
SRP : \$40/bottle

THE STORY

Anchored by the Sisquoc Vineyard in the Santa Maria Valley, the 2010 Nebbiolo shines with character and also highlights grapes from the Alisos Vineyard in Los Alamos and the Honea and Stolpman vineyards in the Santa Ynez Valley.

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

Aromatic and lush upon opening, the 2010 SBC is immediately approachable and inviting. Ruby-red in color, the wine displays the classic “rosso rubino” appearance. Orange-fleshed plums permeate the nose, along with traces of nutmeg, cinnamon and smoked pork. On the palate, juicy, red fruit up front followed by traces of orange Darjeeling tea, with traces of cedar and cola on the back end along with grippy tannins to provide a long, succulent, satisfying finish.

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 2010 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.

