



## 2010 NEBBIOLO, RANCHO SISQUOC VINEYARD

### THE CRAFT

AVA : Santa Maria Valley  
 FERMENTATION : 100% Native Yeast  
 AGING : 6 years  
 BARREL : Neutral French Oak,  
 3500L Oak Bottles, 500L Puncheons  
 BOTTLED : August 2016  
 ALCOHOL : 14.9%  
 PRODUCTION : 165 cases

### THE STORY

In 1998, Steve Clifton worked with Rancho Sisquoc Vineyard in the Santa Maria Valley to plant the very first Nebbiolo grapes from the Michet clone 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. Steve has spent years experimenting with Nebbiolo to better understand its demands and fully extract its potential so we are honored to see the great response this wine has had over the years from both consumers and critics alike.

### 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.

### 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.

### DRINKING WINDOW

Nebbiolo is one of the world's most age-worthy wines, and continues to improve with time in bottle. The wine is drinking well now but needs decanting. The 2010 Sisquoc is a cellar wine that will continue to age over the next 10 to 15 years.

