



2014 LAGREIN, SANTA YNEZ VALLEY

THE CRAFT

VINEYARD : Honea Vineyard
FERMENTATION : 100% Native Yeast
AGING : 22 months
BARREL : French Oak 10% new
BOTTLED : August 2016
ALCOHOL : 14%
PRODUCTION : 200 cases
SRP : \$44/bottle

THE STORY

Lagrein hails from Italy's Trentino-Alto Adige region and the varietal's name likely lies with its origins in the Lagarina Valley of Trentino, in the far north of Alpine Italy. Bordered by Austria and Switzerland, the culture is more Tyrolean than Italian, and the first language is often German. Many wines from the region are labeled in both Italian and in German. Even the name of the region, Alto Adige, does not speak for itself; it is generally rendered bilingually with its German counterpart, Südtirol, South Tyrol. The food in this region has Germanic roots as well, and the sausages in the accompanying recipe are a perfect complement to Lagrein.

The Lagarina Valley is framed by the Dolomite Mountains, which push cold air down the slopes as the Adriatic Sea sends warming sea breezes into the valley. This confluence provides a microclimate wonderfully suited for Lagrein and is replicated thousands of miles away, here in the Santa Ynez Valley, where cool sea fog and breezes from the Pacific meet warm desert airs flowing down the San Rafael Mountain hillsides.

TASTING NOTES

Deep, dark violet in the glass. On the nose, dark berry, mission fig, wild anise, black licorice, fennel and hints of smoke. The wine has a gorgeous, velvety mouthfeel, along with a bracing acidity that screams for food. lingering minerality.

FOOD PAIRINGS

Given its geographic roots in the Alto Adige region of northern Italy, bordering Austria, Lagrein is a natural wine to pair with our featured sausage recipe. Also try with speck (smoked pork) and aged cheeses, any roasted dark meats.

DRINKING WINDOW

The 2014 Lagrein is drinking beautifully now, and will age well for another 6-7 years.

