



2009 NEBBIOLO, RANCHO SISQUOC VINEYARD

THE CRAFT

AVA : Santa Maria Valley
FERMENTATION : 100% Native Yeast
AGING : 5 years
BARREL : Neutral French Oak,
 3500L Oak Bottles, 500L Puncheons
BOTTLED : June 2014
ALCOHOL : 14.5%
PRODUCTION : 162 cases
SRP : \$60/bottle

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 the great response this wine has had over the years from both consumers and critics alike.

TASTING NOTES

The 2009 Sisquoc is more focused and structured than the 2008 with dense aromas of black mission figs, black plums, medjool dates, molasses, rose water and ginger snaps. Flavors of juicy black cherry, plum skin tannins and hints of sage and mint with savory undertones reminiscent of beef broth.

FOOD PAIRINGS

The wine pairs deliciously with hearty meals such as braised meats and stews, as well as roasted pork, poultry and squash. 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 2009 Sisquoc is a cellar wine that will continue to age over the next 10 to 15 years.

