

# ENOTRIA

## 2020 Arneis

*Mendocino County*

### Background

Arneis (which in the Piemontese dialect means a difficult one or little rascal) is a rare, ancient white grape variety all but abandoned because of its low yields and difficulty to cultivate. Primarily grown in Piemonte, this varietal is now being grown in several regions of California. When everything falls into place, Arneis has the flavor and fine, dry palate to succeed where an overblown Chardonnay fails, especially with flavorful seafood such as halibut or prawns.

### Vineyards

The 2020 vintage marks our 24th vintage of Arneis. This was a very good vintage producing a nice rich and balanced wine. 90% of the grapes come from our Nube Bianco Vineyard in Potter Valley, located at the headwaters of the Russian River. This cool high elevation is perfect for this finicky white Italian grape variety. The other 10% is Chenin Blanc from the Heil Vineyard located on the eastern side of the Ukiah Valley. This head-trained vineyard is over 50 years old and is situated on a bench, just off the Russian River.

### Winemaking

The grapes were harvested at an average 22 degrees brix on October 5<sup>th</sup> - 22<sup>nd</sup>, 2020. The grapes were crushed, pressed and cold settled before being raked into neutral French Burgundy oak barrels. The wine was then barrel-fermented, “sur-lie” aged for 12 months, and not allowed to undergo malolactic fermentation.

### Winemaker Comments

This wine has a rich body with balanced acidity and a medley of distinctive aromas and flavors of spiced Pippin apples, Bosc pears, anise and hint of almonds. A long, complex finish follows the rich, supple texture and intensity on the palate.

### Winemaking Data

#### Harvest

Date: October 5<sup>th</sup> - 22<sup>nd</sup>

#### Fermentation & Aging

Fermentation: 12-19 days in barrels

Aging: 12 months in French

Burgundy barrels

ML: None

#### Wine

Blend: 90% Arneis

10% Chenin Blanc

Alcohol: 13.9%

Total Acidity: 8.1 g/L

pH: 3.09

Residual Sugar: 0.3 g/L



### Food Pairing:

This Arneis pairs well with many seafood dishes such as seared scallops wrapped in pancetta. It is a charming aperitivo and sipping wine. Also give it a try with Swiss chard and bacon pizza or chicken and mushroom quesadillas.

### For Additional Information

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