

WINE CLUB

NEWSLETTER

Graziano Family of Wines

WINTER (INVERNO) 2023

Negroamaro: the black, bitter beauty of the heel of Italy's boot



Negroamaro is one of the most important red grape varieties that may be native to and grown almost exclusively in the Salento area of the southern Italian province of Apulia in southern Italy. Also known as the heel of Italy, Apulia is one of the most productive wine regions in Italy, where the climate is very warm and the soils rich and fertile. During the 1990's Negroamaro vines were the sixth most planted grape variety in Italy. The Italian wines made from Negroamaro can be deep in color and very rustic in nature with floral perfume aromas with an

earthy, bitter, quality in flavor. This grape actually has a very long history in Apulia. The variety may have been brought to Italy from Illyrian colonists fleeing the area across the Adriatic Sea known as the Balkan Peninsula (Albania, Montenegro, Kosovo, and Croatia, Bosnia and Herzegovina) before the Greeks arrived in the 7th century BC. Negroamaro is planted most densely around the towns of Lecce and Brindisi and is a major blending component with many grapes of the area such as Malvasia Nera, Uva di Troia, Montepulciano and Sangiovese. It is a very versatile grape in Apulia making novellos, rosés, and rich, hearty, and rustic red wines. There is also a very special Amaron style wine made where the grapes are dried before fermentation. Many synonyms for Negroamaro exist, such as Albese, Jonico, Nero Leccese, Niuru Mara, Nicra Amaron and Uva Cane to name a few. It is the main component to many DOC (Denominazione di Origine Controllata) wines such as Salice Salentino, Squinzano, Galatina, and Copertino. There are many old vineyards here trained in the bush or head-trained spur pruned style but does well on wire as cordon trained and spur pruned.

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GRAZIANO



FAMILY OF WINES

Mendocino Wine Growers
Since 1918

WINE CLUB EDITION



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"Wine is the most civilized thing in the world."

— Ernest Hemingway

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Wine & Health Wine Studies

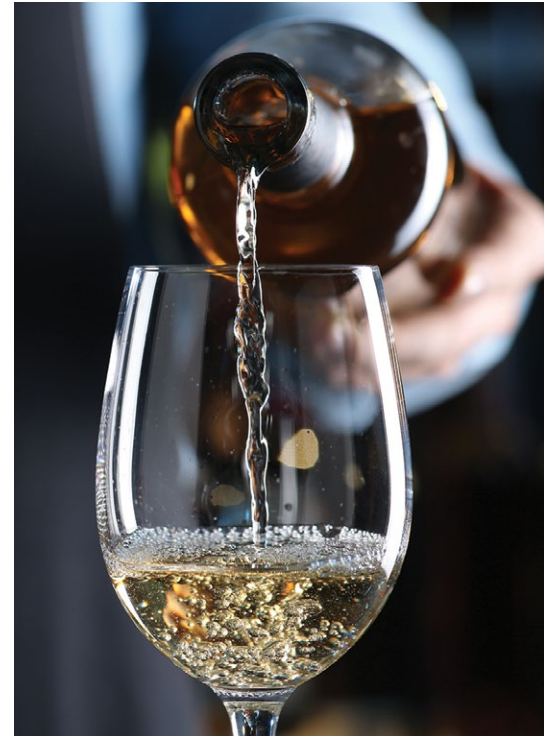
I feel like there is a constant back and forth on whether or not alcohol can be ok for your health. For some reason wine, especially red wine, constantly seems to fall outside that debate. There are studies being done on health today that still connect benefits to drinking wine. So grab a glass and toast to your health!

One new study has found that drinking wine in moderation while following the Mediterranean diet can promote heart health. What makes this recent study special is that it was focused on how we metabolize polyphenols and how they help us molecularly. The Mediterranean diet is high in polyphenols (plant compounds with antioxidant properties) and healthy fats, which makes some sense because the foods it includes are fruits, vegetables, tea, wine, seafood, nuts, whole grains, and olive oil. Even today it is poorly understood how these mysterious compounds behave in the body but it is now thought that their metabolization is crucial for unlocking certain health benefits. Those on the Mediterranean diet and drank wine were seen to have lower LDL cholesterol and improved bone mineral density, amongst other health benefits.

(Study was published this year by Food Research International from the PREDIMED trial.)

In another study published this year, researchers found that adults who consume high levels of flavanols (antioxidants found in wine, tea, and citrus), especially quercetin, have a lower chance of developing frailty as they age. (As an aging adult myself, I can appreciate this news!) It was found that the consumption of 10 milligrams per day of quercetin could lower the risk of frailty onset by up to 35%. Grapes (red wine), kale, and red onions are particularly high in quercetin but a glass of red wine can have as much as 3 milligrams in one 150ml glass.

(Study was from National Institute on Aging, by researchers primarily from Harvard Medical School) — Alexandra Graziano



Tom, Bryce & Cristina in grape harvest 2023



Grape harvest 2023

DECEMBER 2023 Wine Selections



Saint Gregory Brut "Cuvée Alexandra" Cuvée #14

This is our 3rd release of Saint Gregory Brut Sparkling and the third of three sparkling wines under the Saint Gregory brand from the 2014 vintage. My wife Trudi and I are great lovers of sparkling wine, especially French Champagne. As I began to formulate the recipe for our sparkling wines, I looked to not only the traditional methods of Champagne but also to sparkling wine from all over the world. To make our sparkling wine rich and unique we decided to barrel ferment the "base wine" similar to some of the greatest French Champagnes like Krug and Bollinger as well using Pinot Blanc like the great sparkling wines of northern Italy, like Ca del Bosco and Bella Vista.

Blend: 20% Pinot Blanc, 40% Pinot Gris, 7% Pinot Meunier and 8% Pinot Noir. 75% 2014 vintage and 25% 2010 Reserve Wine (29% Pinot Blanc & 71% Pinot Noir)

Cases Produced: 188

Alcohol: 12.5%

Total Acidity:

1.01 g/100 ml

PH: 2.80

Residual Sugar: 0.75% (Brut)

The grapes for our Saint Gregory Brut come exclusively from our Nube Bianco Vineyard in the beautiful high elevation Potter Valley at the head waters of the Russian River in Mendocino County. 20% of this wine is Pinot Blanc, 8% is Pinot Noir, 40% is Pinot Gris and 7% is Pinot Meunier. The final 25% is a blend of 2010 Reserve wine aged in barrels for 4 years which is comprised of Pinot Blanc and Pinot Noir to give the base wine more complexity and richness.

All the grapes were whole cluster pressed, 100% barrel fermented and sur-lie aged in neutral French Burgundy barrels for 8 months without malo-lactic fermentation. The wines were then blended, fined, filtered and cold stabilized. The wine was bottled with the addition of yeast and sugar with a crown cap and the bottles were laid to rest in metal bins for nine years on their sides (tirage) or sur-latte. Here is where the second fermentation occurs which give sparkling wine its fascinating bubbles and its yeasty-toasty character. The longer the yeast are in the bottles the more they breakdown (autolysis) and the more yeasty toasty character they give the wine. Also, this extended ageing gives the wine extremely fine and persistent bubbles. After this aging the wine is placed in a riddling machine where all the spent yeast is moved into the neck of the bottle. Once finish with this process, the bottles are placed neck down in a freezing bath, the caps are removed and the yeast are expelled (disgorged) from the bottle and the bottles are filled (dosage) with a measured amount of sugar and wine, also called the liqueur d' expedition, and corked and covered with a wire hood and a capsule to prevent the corks from popping out.

Our Saint Gregory Brut is not only a wonderful celebratory wine and aperitif, but also a great food wine because of its dryness and complexity pairing well with soft creamy cheeses, roasted chicken and number of seafood dishes, such as grilled halibut or smoked salmon with crème fraiche and caviar.

2018 Monte Volpe Negroamaro



Blend: 100% Negroamaro

Cases Produced: 175

Alcohol: 14.5%

Total Acidity:

0.74 g/100 ml

PH: 3.43

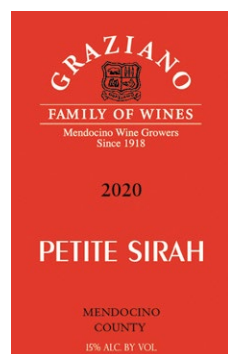
Residual Sugar: 0.2% (Dry)

This is only the second time we have featured our Negroamaro in our wine club newsletter. My cousin Gil Tournour has always been a big supporter of our efforts at the Graziano Family of Wines, which we are extremely grateful. On a small piece of land tucked into the western benchlands of the Calpella Township, on the wonderful and unique Pinole white clay-loam soil, Gil grubbed-up a small Barbera vineyard he TBudded (grafted) for us years earlier. This vineyard wasn't doing well, which I contribute to the grafting, so I asked Gil if he would replace it with Negroamaro. He agreed, leading to the wonderful Negroamaro we make today. Like many of the Italian grape varieties, we were one of its first producers, producing our first vintage in the late 1990's. This wonderful southern Italian variety, like so many Italian varieties, is difficult to grow. It can produce a lot of grapes, which makes the fruit harder to ripen unless excess fruit it cut from the vine. The grapes also sunburn easily, making canopy management very important. Like several other Italian varieties (Nebbiolo and Aglianico come to mind), it is early to bud out in the spring and very late to mature, making it susceptible to our notorious spring frosts and early autumn rains. Here in Calpella it produces a very elegant expression and is not so big and brooding as the wines from the heel of Italy (Apulia).

These Negroamaro grapes were fermented on the skins for two weeks then aged in French Burgundy barrels for 30 months on its secondary lees without racking. The wine was then egg white fined and roughly filtered and bottled on August 11th 2022.

The resulting wine is modestly dark in color with purple and garnet hues with ripe berry and earth flavors. A more elegant wine than what is produced in Italy. It is perfect with lighter fare such as veal scaloppini, Pasta Alfredo, or dishes that feature pork. This wine recently won a gold medal in the 2023 Mendocino Wine Competition.

2020 Graziano Petite Sirah



Blend: 88% Petite Sirah, 8% Syrah, 4% Zinfandel

Cases Produced: 590

Alcohol: 15%

Total Acidity:

0.68 g/100 ml

PH: 3.48

Residual Sugar: 0.3% (Dry)

Mendocino County is the largest producer of Petite Sirah in the north coast of California and the 3rd largest producer in all of California. Petite Sirah, also known as Durif, is a natural cross of Syrah and Peloursin, which probably occurred in the early 1860's. It was discovered in 1868 by Victor Pulliat in the nursery of Dr. Francois Durif. Rarely grown in its southern France homeland, Petite Sirah has found a happy home in California, the largest producer in the world of this difficult to cultivate variety.

Our Petite Sirah comes mainly from the Elizabeth Vineyard which is both an old vine and a newly vineyard grown on the eastern hills overlooking Redwood Valley in Mendocino County by Eric Foster. 8% is Syrah, from the Seebass Vineyard, which is located on gravelly-clay bench above the Russian River in the Talmage District in the Ukiah Valley. 4% is Zinfandel from the Tournour Vineyard in the eastern benchlands of Redwood Valley grown on shallow red clay soils. These wines were used as a blender to help soften the aggressive tannins of Petite Sirah and give some bright fruit to the wine.

These grapes were harvested on October 5th-6th, 2020. After crushing into open-top fermenters with a two-day cold soak, the wine was pumped over and punched down twice a day for sixteen days before being pressed and aged in a combination of French and American oak barrels (10% new) for 36 months to soften the tannins and add complexity to the wine. Our Petite Sirah was egg white fined and lightly filtered and bottled on September 8th, 2023.

This wine offers deep aromas and delicious flavors of ripe blackberries, violets, chocolate, toasty vanilla, tar and spice. Untypical of many of today's Petite Sirah's, this wine is round, smooth and displays rich tannins that lead to a long, lingering finish.

Our Petite Sirah is a great companion with roasted meats such as lamb, beef short ribs, or hearty venison stew, which bring out the true flavors and rich structure of this wine.

How do we get more people to drink wine in America (and the world)?



One of the big, looming questions in the wine world these days is how do we get more people to drink wine. Or, at least stabilize wine consumption, especially with the millennials and generation Z. Maybe because of the economy, the price of fuel, or the crazy political climate that pollutes our reality, has caused wine sales to move on a downward trend. Whatever it is, all of us in the California wine business are feeling the pain. But in truth, this is a complicated subject and I believe there are many reasons for why this is happening.

Of all the generations in America, the baby boomers are the poster children of wine consumption. I believe part of why less wine is being consumed comes from the fact that many of us who are getting older drink less alcohol and the younger generations are not picking up the slack, at least in wine consumption. But why are the younger generations not drinking wine? I think it is due to a few aspects of our modern life.

To be honest, of all the products containing alcohol sold and produced in America, the wine producers are the worst at advertising. How many bill boards do you see promoting a wine brand, especially away from wine country? Very often, even where there is advertising, it caters to people in people in wealthy demographics and seldomly includes the younger generation. This all begs the question, who should we be advertising to? This is difficult considering the younger generations hate being advertised to. It is one of the many reasons standard cable TV viewing is no longer what it used to be; everyone hates commercial breaks. However, this is just the tip of the iceberg.

I also believe wine is becoming too expensive for the younger generation. Most affordable wine, especially the wine found in grocery stores, is crappy, mass-produced swill. No wonder the "youngsters" gravitate to cocktails or beer. Why risk spending your money on something you don't like? Spirits and beer are based on recipes and reproducibility, very unlike quality wine. It's easier to know you're going to like a type of beer or a certain style of cocktail.

So as wine producers where do we start?

First, we need to demystify wine. Most people do not get into wine because it's "complicated". We need to show the younger generation that wine isn't a hard as we make it seem. That wine can be fun, enjoyable, increase

continued on page 8

GFW Order Form

Wine	Reg. Bottle Price	Club Bottle Price	# of Bottles	Total \$
SAINT GREGORY				
Pinot Meunier 2021	28.00	21.00		
Reserve Pinot Noir, Anderson Vly 2019	40.00	30.00		
Brut 2014, Sparkling Wine — 8 years on tirage (Release 11-1-23)	60.00	45.00		
MONTE VOLPE				
Primo Rosso Lot-16	14.00	10.50		
Extra Virgin Olive Oil 2022, 375ml	16.00	12.00		
Pinot Grigio 2022	18.00	13.50		
Vermentino 2022	18.00	13.50		
Sangiovese 2019	28.00	21.00		
ENOTRIA				
Moscato 2022	14.00	10.50		
Arneis 2022	20.00	15.00		
Dolcetto 2020	23.00	17.25		
Barbera 2018	23.00	17.25		
Barbera Riserva 2018	35.00	26.25		
NV Moscato Elevato Fortified dessert wine, 375ml	35.00	26.25		
GRAZIANO				
Colombard 2022, Old Vine	18.00	13.50		
Zinfandel 2018	23.00	17.25		
Carignane 2018	23.00	17.25		
Petite Sirah 2020	23.00	17.25		
100th Anniversary Cookbook	25.00	18.75		
Zinfandel Reserve 2018, Old Vine	30.00	22.50		
Syrah Tawny Dessert Wine 2002 Fortified dessert wine, 375ml	40.00	30.00		
Coro Mendocino 2020	50.00	37.50		
Syrah Tawny Dessert Wine 2002 Fortified dessert wine, 750ml Wooden Box	100.00	75.00		

Subtotal		\$
CA Residents - Add Sales Tax (7.875%)		\$
WI Residents - Add Sales Tax (5.0%)		\$
Add UPS or GLS Ground Shipping, packaging, and handling:		\$
— \$30/cs Western States,		
— \$50/cs Middle America,		
— \$60/cs Eastern States		
Total Amount Due		\$

Name _____

Address _____

Phone _____

Credit Card # _____ Exp. date _____

Signature _____



Come by and see us in Hopland for free tasting!

Graziano Family of Wines Tasting Room

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Hopland, CA 95449

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The Horses Have Arrived

After popular demand, our in-house resident artist Judith Burton (Trudi's mother), has painted a whole series of beautiful horse portraits. The previous horse paintings she did were some of our best sellers. So, all you horse lovers (we know there are a lot of you), please come down to the Graziano Family of Wines tasting room in beautiful downtown Hopland California to taste some great wines, get some screaming wine deals and enjoy and hopefully purchase some gorgeous art!

— **John Reagh**



News from the Tasting Room



Blood, Sweat, and Tears. (Not the band!) That is what our HARD-working crew puts into the Hard work of making superb wine for you at ridiculously low prices. All the extra Hard steps to be gentle and protective, to move the wine as little as possible, means they have to carry and lift countless 5-gallon buckets of liquid and toil with hundreds of hundred-pound French oak barrels instead of labor efficient stainless-steel tanks.

The old ways are still the best ways for the wine, but incredibly Hard for the people working so Hard, making the best wine they can for you.

These Hard workers look forward to their one day off a week when they can wash their sticky, grape juice encrusted work clothes, go shopping, and tend to their families and lives. They say it takes a lot of beer to make great wine because you're so hot and sweaty at the end of long hard day that a beer helps you forget the aches, pains, and how tired you are of being tired after countless 10+ hour days of hard labor.

So, raise a glass and say thank-you to the Hard-working folks at Graziano for the blood, sweat, and tears that they shed making this delicious Graziano wine we're about to enjoy. Cheers! — **"Thankful" John**



Article

How do we get more people to drink wine in America (and the world)? (continued from page 4)

the quality of life, and so much more. As someone who was brought up drinking wine as a child, my water glass was dosed with a small amount of red wine and as I got older the water was decreased and the wine was increased. To me there is nothing that make my dinner or lunch meal more enjoyable that a good glass of wine. It makes the food taste better and vice versa! But wine was never made complicated to me, it was something that was present in our everyday life as farmers. If we make drinking wine less scary and more explorative, it would help.

I also believe restaurants need to lower their mark-up on wine and make more money off of their food. It has been proven that most restaurant goers want smaller more focused menus and wine lists and it would still balance out in the end check. I firmly believe that promoting wine as a beverage to go with food and having a meal enhanced by the food/wine marriage is the key to getting more people drinking wine, especially when eating in restaurants.

We should promote the health benefits of wine more, especially red wine. I firmly believe one of the reasons my generation is living longer and enjoying life is the pleasure and benefits of daily wine drinking, especially with food! Of all the products containing alcohol, wine has the most benefits to human health and we don't promote it enough. When the 60 Minutes television show promoted the health benefits of wine and the book "The French Paradox", wine sales took off to unprecedented levels. Unfortunately, the Millennials and Gen-Zer's were too young to have seen the show. I think we need to re-release it!

Another way to help wine consumption is to educate! The more we can teach about wine the more people will enjoy drinking it, because they will know just how amazing it is. It is one of the reasons we spend so much time on our newsletters and our website. We like showing what makes our wine different and how wine is the drink of the Gods. The world of wine is amazing, from its crazy, complicated history, all the way to how it's made, from the ground to the glass. It also doesn't hurt to remind everyone that our industry can be a green and healthy one. I think that the younger generation, who care more about where their food comes from, would appreciate the natural nature of wine, if they only knew about it. We employ millions of people and vineyards benefit the planted by increasing its beauty and by producing oxygen and sequestering CO2. Throughout the world some of the most beautiful places are regions have vineyards. Vineyards can also have some of the most eco-friendly farming practices. We have many organizations that focus on different positive aspects from organic farming, sustainable farming, fish friendly farming, and more. Our industry is really focusing on the betterment of the environment for the love of our animals, rivers, and our future generations.

So, get out there and buy and drink a bottle of wine!

"A Sante" — **Gregory Graziano**



UPCOMING CALENDAR OF EVENTS

DEC

- **December 1st -17th, Mendocino Coast Botanical Gardens
Festival of Lights,** Fort Bragg, CA
- **December 9th - Second Saturday,** Hopland, CA
- **December 16th - WC Pick Up Party,** Hopland, CA
- **December 25th - Merry Christmas,** We are Closed

JAN

- **January 1st - Happy New Year,** We are Closed
- **January 13th - Second Saturday,** Hopland, CA
- **Jan 27th – 31st Mendocino Crab and Wine Days,**
Fort Bragg & Mendocino, CA

FEB

- **February 1st- 5th - Mendocino Crab and Wine Days,**
Fort Bragg & Mendocino, CA
- **February 3rd - Crab Cake cook-off & Wine Tasting,** Fort Bragg, CA
- **February 10th - Second Saturday,** Hopland CA
- **February 17th -18th - Anderson Valley Winter Wine Fest,**
Anderson Valley, CA

Feature Article

Negroamaro: the black, bitter beauty of the heel of Italy's boot *(continued from page 1)*



So how did we come to make and grow Negroamaro you ask. In the mid 1990's a friend and viticulturist of ours brought several Italian varieties back from a trip to Italy by a method we called Samsonite importing (like suitcase if you know what I mean). He produced clones of these vines in his nursery for several growers including our cousin Gil Tournour. Gil then planted a small vineyard in the western benchlands of Calpella with those cuttings. It is a difficult grape to grow because it is productive and can ripen very late as it is hard to get the fruit to ripen in a reasonable time with a large crop load. We have since planted a small plot of Negroamaro in our Vincenzo Vineyard nearby to Gils. The clonal selection we planted was purchased from a nursery specializing in Italian grape varieties. It is obviously the same variety but appears to be a different clone as the clusters are smaller. It also ripens earlier, perhaps for that very reason. **—Gregory Graziano**

SHOE Jeff MacNelly



The **Next Wine Club Shipment** will be in **March 2024** and will feature:

2022 Enotria Arneis

2018 Graziano Zinfandel Reserve

2021 Saint Gregory Pinot Noir

Please contact us with any address, email or credit card changes.

(Subject to change)

Braciolo, Italian Stuffed and Rolled Flank Steak

SERVES 6

BACKGROUND:

This recipe is a very traditional Italian holiday recipe. It looks somewhat difficult but after your first efforts you will feel very comfortable making it again. Like everything Italian, the recipe for this dish changes depending on what Italian region it comes from. Possibly Neapolitan in origin, their rendition may include raisins, pine nuts and cheese but it was almost always cooked in a hearty tomato sauce. We are not sure where we got this recipe but it has been in our recent family for many years.

METHOD:

As you see there are many photos of this recipe here which we hope will greatly help you understand the method here. Lay a flank steak on a cutting board lengthwise on a large section of plastic wrap. Carefully butterfly the steak (which will double the size of the steak) by making a small incision down the entire length of the steak halfway through the meat. With a meat pounder gently pound the steak so most of it is the same thickness. Lay 4 slices of cheese to cover most of the meat. Saute spinach in a little olive oil and then use it to cover the cheese. Lay the slices of prosciutto over the spinach. Brown sausages on all sides in olive oil, cooking roughly halfway through. Lay the sausages over the prosciutto, two across covering the length of the steak. Starting from the sausage ends pull the plastic wrap and the steak to cover as much as the sausage as you can. Then do the same to the sausage sides of the steak rolling the steak over the sausages making a tight rolled package. Take the cooking twine starting from one end of the roll and tie the Braciolo together. In a large sauce pan that you will cook the tomato sauce and Braciolo in, brown the Braciolo on all sides then remove to a platter.

Add more olive oil to the pan and sauté the onions and mushrooms until translucent and soft then add the garlic. After a few minutes pour in the canned tomatoes, red wine, and herbs and cook for at least 30 minutes, breaking up the tomatoes with a wooden spoon or a potato masher. When the sauce is sufficiently cooked, place the braciolo in the pot with the tomato sauce and cook for an hour or so, turning the meat on all sides. This will tenderize and cook the meat and sausages and help flavor the sauce. In the meantime, cook the pasta in salted water until al dente. Once the braciolo finishes, move it to a cutting board and let it rest for a few minutes. Meanwhile, add the pasta to the pan with the tomato sauce and cook for a few more minutes, then transfer to a large platter. Cut the braciolo in 2-inch slices and arrange them on top of the pasta. Serve pasta on the plate and top with 2-inch slices of the braciolo and enjoy.

—Trudi & Alexandra Graziano



TRUDI & ALEXANDRA'S
RECIPE

INGREDIENTS:

Steak and Pasta:

- 1 Flank steak
- 10 oz of spinach
- 3-4 mild Italian sausages
- 4 Provolone or Swiss cheese slices
- 4 slices of prosciutto
- 1 lb. of dried pasta,
(fusilli work great here)
- Cooking twine
- Olive oil
- Salt and pepper

Tomato Sauce:

- 1 yellow onion, chopped
- 4 garlic cloves, minced
- 10 cremini mushrooms, sliced
- 1 cup red wine
- 1 large 32 oz. can
of Roma tomatoes
- Several sprigs of rosemary,
thyme and sage herbs,
fresh or dried





Greg in harvest 2023

Greg's Two Cents

Harvest 2023



Usually, I start writing this story a few weeks earlier but as of this writing (11-10-23), we are still crushing grapes. 2023 was one of the latest and coolest years in our history as a winery. After a winter and spring with lots of rain and cool weather the grape growing season got off to a slow start. Not that I am complaining, but our summer had its fewest 100-degree days in many years and in fact, very cool days were the norm for our summer.

We are blessed as a wine region to have the Pacific Ocean current bless our shores. It starts off relatively warm off the coast of Japan and then heads north and hits the Bering Sea, then cools off as it flows south off the coast of the Pacific Northwest down to California. This has many great benefits but occasionally causes a few interruptions to our weather patterns during the grape growing season. One of the reasons we get colder nights and mornings compared to wine regions of the Mediterranean is this current. This also makes us 10 to 15 degrees colder than wine growing regions in Europe. These large diurnal temperature shifts help our grapes preserve the tartaric acid and keep lower pH's in our wines. The bad news is, this ocean current can also bring rain storms and cooler than normal temperatures during the day. While people were dying of heat exhaustion in Champagne during this year's grape harvest, we were basking in the unusual cool weather. As it turns out, too much of a good thing can ultimately be bad. As September came around, we noticed that we were weeks behind in our ripening schedules and as we did start harvesting, we learned that many of our vineyards were carrying more grapes than we believed. During September and October, we also had a few light rain showers that in many instances actually helped the grapes because quite a few of us were afraid to irrigate, causing some of our vines to show signs of water stress. Generally, we are a week behind Napa and Sonoma but this year we were thankfully ahead because they got more than usual this year. If that wasn't enough from Mother Nature, we also had several days of frost in late October, which burned the leaves, preventing the vines from producing more sugar in the grapes. Without that frost most of the grapes would have reached the sugar-brix level we wanted. As I write this, we have 3 more days of good weather to harvest the remaining grapes before a major rain storm appears. Despite all the hurdles, for the most part, it was a very good, very generous vintage.

Other than the weather, the real disaster of this vintage was the lack of grape purchasing by wineries. Many of the large wineries of California such as Constellation, Jackson Family, Gallo, Treasury, Fetzer, Coppola, and even Frey here in Mendocino (who purchases much of the organic grapes that are grown here), didn't buy many grapes. It is a really disaster for Mendocino County because 65% of all the grapes grown here leave for wineries down south in Sonoma, Napa, and beyond. Throughout California thousands of tons of grapes sit on the vines without homes. Experts say that of the 600,000 acres of grapes grown here in California, at least 50,000 need to be removed to balance the oversupply. All I can say is, let's hope and pray that things improve for all of us in the wine business in the coming years.

All the very best, — **Gregory Graziano**



Bryce & Cristina in grape harvest 2023



Alex filling crushed grapes into bins harvest 2023

GRAZIANO

FAMILY OF WINES
 Mendocino Wine Growers
 Since 1918