

Monte Volpe

2014 Aglianico MENDOCINO COUNTY



SAINT GREGORY Monte Volpe ΕΠΙΣΤΡΑ graziano

Winemaker Notes: Aglianico (*eye yah nick oh*) is native to southern Italy in the provinces of Basilicata and Campania where it is known as the Barolo of southern Italy. Monte Volpe is one of a handful of producers of Aglianico in California. It is a very difficult variety to grow here because it buds out early so it is susceptible to Mendocino counties harsh frost season and it ripens very late so it is potentially ruined by our early rains in the autumn. 2014 was a great vintage for late maturing red varieties. Early budding and no rains made for a great year. The Aglianico vineyard is located above the Ukiah Valley on an eastern benchland and the soils are shallow and a mixture of large rocks and clay so the water penetrates right through the soil. This is our fourth vintage of varietal labeled Aglianico. These grapes were hand harvested at the end of October producing a wine that is dark purple-garnet in color with aromas and flavors of ripe boysenberry, smoky cherry, spicy wood and earth, with ripe, full tannins and a seamless balance that carries through to a long, lush finish.

Vineyards: 80% of these grapes come from our Bella Vista Vineyard located above the Ukiah Valley in the eastern foothills. This small 1 acre vineyard is 10 years old now and producing less than 3 tons per acre. This vineyard is taken care of exclusively by Greg Graziano and his girls. 20% of this wine is Primitivo grapes grown by Maria Testa in the white Pinole clay-loam soils of the Calpella Bench.

Winemaking: In these vineyards, shallow rock laden soils, warm southwestern exposures and cool nights produce grapes with superb balance, concentration and fruity aromas and flavors. The grapes were hand-harvested at an average of 27.5 degrees brix on October 13st 2014. After crushing the grapes into small open-top stainless steel tanks, the must was cold soaked for 4 days and then punched down twice daily for 2 weeks during fermentation, before being pressed off into French Burgundy oak barrels (30% new). After aging in barrels for 28 months, the wine was egg white fined, rough filtered and bottled on August 22nd, 2017.

Winemaker Comments: This Aglianico is a very complex, rustic full flavored wine. It is full of aromas and flavors of ripe berries, plums earthy notes and smoky toasty French Oak. Big rich full tannins and balance acidity give this wine potential to be a great wine for many years of cellaring.

Food Pairing: Enjoy with grilled steaks, pasta with forest mushroom sauce and lamb chops with rosemary sauce.



Specifications:

Blend: 80% Aglianico, 20% Primitivo

Cases Produced: 119

Alcohol: 15.5%

Total Acidity: .74

PH: 3.36

Residual Sugar: 0.2% (dry)

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