

Monte Volpe

2015 Sesso White Table Wine

MENDOCINO COUNTY



SAINT GREGORY *Monte Volpe* ENOTRIA graziano

Winemaker Notes: In 2004 when we purchased an old tree farm in Potter Valley, which is at the headwaters of our beloved Russian River, we had a good idea that it was going to be a great place to grow many white grape varieties, especially Italian. With its high altitude, short season, rich soils, warm days and very cool nights Potter Valley produces grapes with low PH's, high tartaric acids and an abundance of fruity aromas and flavors. 2015 was a wonderful year compared to the difficult 2010 and 2011 vintages. Sesso is Sex in Italian and this is a blended white wine in the great tradition of Friuli in northeastern Italy on the boarder of Slovenia. In Friuli, many of the great white wine varieties are grown, such as Chardonnay, Pinot Grigio, Pinot Blanc, Sauvignon Blanc, Tocai Friulano and a host of others. They often blend these white varieties to create a wine with enormous fruit and complexity.

Vineyards: 100% of this wine comes from our Nube Bianco Vineyard. This vineyard is located on the eastern side of Potter Valley on a slight bench above the Russian River, about a quarter of the way into the valley. This eastern fork, along with its western fork that runs through Redwood Valley represents the headwaters of the legendary Russian River. Here the river is at its best and purest form. Altitudes in these two valleys run between 1200ft to 800 ft. elevation. We planted this vineyard with mostly white Italian grape varieties.

Winemaking: Our 2015 Sesso is an equal blend of Pinot Grigio, Pinot Blanc and Tocai Friulano that was harvested between September 11th to September 19th. After crushing and pressing the juice was cold settled then racked into French Burgundy oak barrels for fermentation and sur-lie ageing and stirring the lees for 6 months, without malo-lactic fermentation. The wine was bottled on September 14th 2016.

Food Pairing: Enjoy with grilled swordfish steaks covered with fresh fruit salsa or with a shellfish pasta such as clams, mussels, and scallops with a light white wine cream sauce.



Specifications:

Blend: 34% Tocai Friulano, 33% Pinot Blanc and 33% Pinot Grigio

Cases Produced: 138

Alcohol: 13.7%

Total Acidity: .92

PH: 2.70

Residual Sugar: 0.3% (dry)

For Additional Information Contact:

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