

Monte Volpe

2015 Vesuvius 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. What made this vintage wonderful is the fact that there was no early rains so we were not in a hurry to harvest the grapes before they were properly mature.

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, represent 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 grape varieties. The main plantings here represent Arneis, Moscato Bianco, Pinot Blanc, Pinot Grigio and Tocai Friulano. We also have planted experimental varieties such as the Campanian varieties: Coda di Volpe, Falangina, Fiano and Greco di Tufo. Also planted, are the rare Moscato Gialla, Ribolla Gialla and Vermentino. For our sparkling wine program we have planted Pinot Meunier and the Pommard clone of Pinot Noir.

Winemaking: This wine is produced from Fiano, Greco di Tufo, Coda di Volpe and Falangina. The grapes were hand harvested September 21st 2015. After crushing and pressing the juice was cold settled then racked into French Burgundy oak barrels for fermentation and sir-lie ageing for 4 months before being bottled on September 19th 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: 25% Greco di Tufo, 25% Fiano, 25% Cote di Volpe, 25% Falangina

Cases Produced: 124

Alcohol: 13.6%

Total Acidity: .83

PH: 2.94

Residual Sugar: 0.3% (dry)

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