

2007 MONTEREY COUNTY *Ca' del Solo Estate* NEBBIOLO

A lighter bodied style of Nebbiolo lacking the alcohol or tannin of Barolo, but with a great mineral core and a Pinot Noir-ish ability to grow and evolve in the glass. It's a warm, burnished red and beautifully transparent. When first poured it offers floral aromas, but these soon blossom into wintergreen, lavender, sage, and licorice. Flavors of dark fruits, dried cherries, and tea are balanced with a lovely acidity and supple tannins. Crystalline and chiseled, with ringing clarity. This is a fabulously elegant wine, and its naturalness and lack of artifice really shine through.

WINEMAKER NOTES

Nebbiolo is perhaps the most challenging grape to produce. Its strange growth habit is to develop numerous ramifying shoots, which are suggestive of the myriad branching paths along life's way, and of the number of ways that a winemaker might stumble and fall upon the path to gustatory glory. Curiously, this year we really didn't mess with this wine much, opting to let the intelligence of the grape find its own direct path.

VITAL STATISTICS

Blend: 100% Biodynamic® nebbiolo

Vineyard: Ca' del Solo Estate

Appellation: Monterey County

Production: 765 cases

TA: 6.8 g/L

pH: 3.54

Alcohol by Volume: 13.7%

Cellaring: Drinkable upon release (2010),

10+ years ageability

Serving Temp: 55-60° F



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