

2009 Nebbiolo | CA' DEL SOLO VINEYARD, MONTEREY

The '09, our last Nebs (at least for the indeterminate future) is arguably the finest Nebbiolo we have ever produced. Incredibly bright in the nose (not always the first descriptor that comes to mind with Nebbiolo), the wine is just bursting with fruit—raspberry, blackberry, cherry, sloe plum, and the classic suggestions of tobacco and menthol. In the mouth, you will find firm but not foreboding tannins, again that BDV savoriness, and a sense of just remarkable depth and that lovely saline/mineral quality for which I live. There are so many things about this wine that I love, but chiefest among them is the fact that the wine *moves*; in the glass (or better, decanter), it continues to evolve over an evening. Nebbiolo is along with Pinot noir and Syrah, one of the true genius grape varieties; there is a remarkable soulfulness to the best examples of the variety, and this particular one, I submit, stands among the very best. It will confound everything that you know or imagine you know about Nebbiolo and California. Even if you are not a Barolo person—I'm so sorry if that might be the case—this wine will be an opportunity for you to behold this grape in all of its nebbiolous glory.

WINEMAKER NOTES

We went with a rather long *cuvaison* for this wine (30 days and thirty nights) but were very gentle with our extraction—you really have to watch it with Nebbiolo to avoid picking up bitterness. The wine was aged in a 1,000 liter wood upright tank, which is just about perfect for Nebbiolo. (If the wine sees too much oxygen, the tannins will dry out—the kiss of death for Nebbiolo.)

VINEYARD | PRODUCTION NOTES

We've been toiling in the Nebbiolo fields for some years, and it could be argued that its single-minded pursuit is perhaps even more quixotic than crippling Pinot noir-lust. For many years, we struggled to ripen the Nebbiolo grapes in the late, great Ca' del Solo vineyard, and resorted to air-drying a portion of them (usually 35-40%) to concentrate their ripeness, and would always just barely eke out a balanced, ripe wine. In '09, possibly as a result of the warmer season, lower crop and general vitality of the vines, we elected to not dry any of the fruit, but likewise substantially thinned the vines to achieve evenness of ripening.

INGREDIENTS

Biodynamic® grapes and sulfur dioxide.

Other ingredients used in winemaking: Indigenous yeast, yeast nutrients, and neutral french oak barrels.

At time of bottling, this product contained:
65 ppm total SO₂ and 25 ppm free SO₂

**BONNY DOON
VINEYARD**

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SENSITIVE CRYSTALLIZATION

Delicate aromas of rose petal and red fruit emerge from the central small vacuoles as a rich array of layered structural compounds surface in the median zone. All these lead to an expanding sense of unity at the periphery has dynamic crystalline threads deepen and connect variety to vine to earth.



VITAL STATISTICS

Varietal Blend: 100% nebbiolo (Certified Biodynamic®)

Vineyard: Ca' del Solo Estate (Certified Biodynamic®)

Appellation: Monterey County

Alcohol by Volume: 14.4%

Optimal drinkability: Drink now-2025

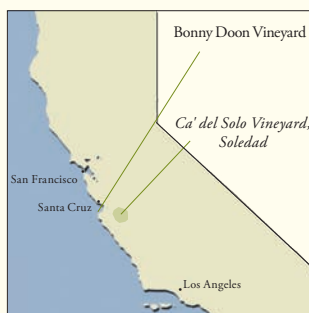
Serving Temp: 55-60° F

Production: 508 cases

pH: 3.4

TA: 7.5 g/L

REGION



WINEMAKER

Randall Grahm

