

NEBBIOLO 2004
Glenrose Vineyard

A noble black grape variety traceable to the 13th century in the Alba region of Piemonte, Northern Italy, Nebbiolo shows its maximum expression in the calcareous (limestone) soils that are found there. The grape is named after the local fog, "nebbia", that occurs in these roman hills in late fall. Our Westside Paso neighbor, Glenrose Vyd., has a small block of Italian varietals planted on ledges and outcroppings of similar chalk-like limestone. Now mature, these 15 year old vines were the source of this limited 1st time offering. Earliest to bud and often the last to ripen, Nebbiolo's extended hang time translates into high concentrations of tannin, natural fruit acidity and aromatic complexity.

Picked in the last days of September, the grapes were immediately destemmed and transferred to open top stainless steel vats, where they were fermented to dryness using only native ambient yeast. Twice a day hand punch downs kept the cap of skins and pulp submerged in the fermenting juice. A full 32 months in 3-4 year old neutral French oak barrels has begun to tame Nebbiolo's chewy tannins and big boned structure.

Still a baby, this deceptively colored, light amber "Piedmonte de Paso", would benefit from an additional 2-3 years of cellar ageing to reach a more focused state. Current drinking dictates 4-6 hours of aeration, at which point the elemental violet and licorice bouquet begins to reach their apex, leading to a hefty mouthful of deeply pungent black fruit nuanced with hints of orange peel and espresso coffee.



VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Glenrose
Elevation: 1200 - 1600 feet
Grade: 30%
Soil: Calcareous Limestone

HARVEST DATES:

September 29th, 2004

VINTAGE DETAILS:

Variety: 100% Nebbiolo
Cases: 205 cases produced
Release Date: February 1, 2008
CA Suggested Retail: \$35

TECHNICAL DATA:

Alcohol: 15.5%
pH: 3.63
TA: 6.9 g/L
Brix: 25.5°
Yield: 1 – 1.5 tons/acre
Fermentation: 14-16 days in open top fermenters, punched down twice daily by hand

COOPERAGE:

Barrel aged 32 months in 100% neutral French oak.
Bottled: June 6th, 2007, Unfined, Unfiltered.