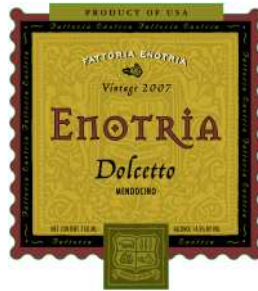


ENOTRIA

2007 Dolcetto



- WINERY:** Greg is the grandson of an Italian immigrant grape grower and winemaker. His father continued the tradition which Greg continues. With training and experience in a number of California wineries, Greg and wife Trudi founded the Graziano Family of wines in 1988. Initially focusing on Tuscan and Burgundian varietals under the Monte Volpe and St Gregory labels, in 2001 they began making Mendocino wines under the Graziano label and Piedmontian wines under the Enotria label.
- DESCRIPTION:** Dolcetto (meaning "little sweet one") is a grape native to northwestern Italy and grows primarily in the hills of the Piemonte region. In Mendocino County these wines are jam-packed with the essence of fresh fruit as it thrives in the shallow gravelly, clay soils found in these vineyards. This wine is dark purple in color with inviting fruit flavors and aromas of blackberries, boysenberries and dark Bing cherries that mingle with undertones of toasty oak. The finish is fresh and long lasting with hints of spice. It is a wine that can be enjoyed young but has the depth to age for several years. This wine excellent when paired with roasted pork tenderloin in blackberry reduction sauce or a northern Italian-style lasagna with chicken livers and béchamel.
- SOURCE:** 49% percent from Lazaro Vineyard on western side of the Ukiah Valley. 34% percent from the Chevalier Vineyard in eastern foothills of the Talmage District in the Ukiah Valley. 10% from the Ventura Vineyard and 5% from Chevalier Vineyard
- BLEND:** 85% Dolcetto, 10% Zinfandel, 5% Barbera
- WINEMAKING:** The grapes were hand-harvested at 24.9 degrees brix and were crushed into small open-top stainless steel tanks. After a four day cold soak the must was punched down and pumped over twice daily for eighteen days.
- COOPERAGE:** Aged in a combination of Vosge heavy toast French oak and American oak for eighteen months, egg white fined and rough filtered
- BOTTLED:** April 13, 2009
- PRODUCTION:** 930 cases
- ANALYSIS:** Alcohol 14.5%, TA .70, pH 3.49, RS 0.4% (dry)

Arizona Wholesale by
Orangewood Wines
Richard and Laurie Corles 480.488.4794