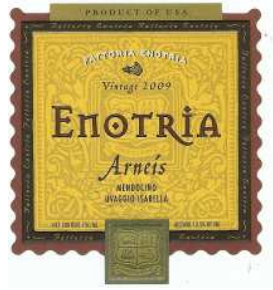


# ENOTRIA

## 2009 Arneis



- 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 varieties 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:** Arneis (in the Piedmontese dialect means *a difficult one or little rascal*) is a rare, ancient white grape variety all but abandoned because of its low yields and difficulty to cultivate. Primarily grown in Piemonte, this variety is now being grown in several regions of California. When everything falls into place, Arneis has the flavor and fine, dry palate to succeed where an overblown Chardonnay fails, especially with flavorful seafood such as halibut and prawns. This wine has a rich body with balanced acidity and a medley of distinctive aromas and flavors of spiced Pippin apples, Bosc pears, anise and hint of almonds. A long, complex finish follows the rich, supple texture and intensity on the palate.
- SOURCE:** The 2009 vintage marks their 12th vintage of Arneis. Seventy-eight percent of blend comes from the Fox Hill Vineyard owned by Lowell Stone and grown in the southeastern hills above the Ukiah Valley. Gravely loam soils provide good drainage to control vigor and promote ripe high quality grapes with high acidity and low pH. Seventeen percent comes from the Glen McGourty Vineyard located next to the Russian River in the Ukiah Valley. Ten percent is Cortese from the Fox Hill Vineyard.
- BLEND:** 90% Arneis,, 10% Cortese
- WINEMAKING:** The grapes were hand-harvested at an average 23.5 degrees brix from September 30<sup>th</sup> to October 4<sup>th</sup>, 2009. The grapes were crushed, pressed and cold settled before being racked into neutral French Burgundy oak barrels. The wine was then barrel-fermented, "sur-lie" aged for four months and not allowed to undergo malolactic fermentation.
- COOPERAGE:** Aged in a combination of neutral French oak barrels
- BOTTLED:** March 17<sup>th</sup>, 2010
- PRODUCTION:** 506 cases
- ANALYSIS:** Alcohol 13.5%, TA .76 gm/100ml, pH 3.11, RS 0.2% (dry)

Arizona Wholesale by

**Orangewood Wines**

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