

Monte Volpe

2007 PRIMO ROSSO



- 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:** This wine has a dark purple-garnet color, with fruity aromas and flavors of plums, blackberry jam, spice and earth with hints of toasty oak. Rich full flavors, ample tannins and balanced acidity seamlessly carry through to a long, complex finish.
Enjoy this wine with grilled steaks, pasta with forest mushroom sauce and lamb chops with rosemary sauce.
- WINEMAKING:** The grapes were hand-harvested at an average of 26.0 degrees brix in the months of September and October, 2007. After crushing the grapes into small open-top stainless steel tanks, the must was cold soaked for 4 days and pumped over and punched down twice daily for 2 weeks during fermentation, before being pressed off into French, Eastern European and American oak barrels.
- WINEMAKER NOTES:** A blend of many old world varietals: Zinfandel, Barbera, Carignane, Petite Sirah, Sangiovese, Syrah, Negroamaro and Nebbiolo; that were grown on the hillsides of the Ukiah valley.
- BLEND:** 63% Zinfandel, 17% Petite Sirah, 7% Sangiovese, 3% Carignane, 3% Negroamaro, 3% Barbera, 2% Nebbiolo, 2% Syrah
- COOPERAGE:** 36 months in French, Eastern European and American oak barrels.
- BOTTLED:** Egg white fined, rough filtered and bottled on June 1, 2010.
- PRODUCTION:** 8,463 cases
- ANALYSIS:** Alcohol 14.5%, TA .70, pH 3.57, RS 0.4% (dry)

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