

Monte Volpe

2009 PRIMO BIANCO



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:	Italian grape varieties were once an integral part of Mendocino viticulture. The wines made at Monte Volpe are rich in color, fragrance, flavor and offer a great deal of finesse. The wine is rich and intensely fruity with appealing aromas and flavors of spicy melon, ruby red grapefruit, anise, and mineral. The wine is nicely balanced by crisp acidity and a long, lingering finish. Their structures are reminiscent of their Italian ancestry, but they display a vibrancy that is the hallmark of wines that are produced from fully ripened grapes. The focus of this brand is on the classic red varieties of Tuscany and the supple white cultivars of Friuli.
WINEMAKING:	The grapes were hand-harvested at an average 23.5 degrees brix through the months of September and October, 2009. The grapes were crushed, pressed, cold settled and then racked into neutral French Burgundy oak barrels.
SOURCE:	This is a blend of 6 different varietals: Tocai Friulano, Chenin Blanc, Sauvignon Blanc, Arneis, Pinot Grigio and Cortese. The grapes are from hillside vineyards in Redwood and Ukiah Valleys.
COOPERAGE	All of the lots were 100% barrel-fermented and "sur-lie" aged for 5 months with no malolactic fermentation
PRODUCTION	2,033 cases
ANALYSIS:	Alcohol 13.5%, Total Acidity .82, pH: 3.22, R. S. 0.4% (dry)

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Richard and Laurie Corles 480.488.4794