



# Castelli

**2010  
Nebbiolo  
“Bruma”  
Lake County**

“Bruma” in Italian describes an early morning mist, not quite fog; this Nebbiolo is a light early drinking rendition of the grape. Still, an undercurrent of tannins and structure and some of the incredible aromas of Nebbiolo come through. Sourced from Olof Vineyard in Lake County, with 25% estate fruit from our Green Valley vineyard.

Blueberries, cherries and dried orange peel mingle with dried basil and a tobacco aroma. Flavors of blueberry and plum, which linger on the long finish.

No additions beside a minimum amount of sulfites. Aged in neutral French oak for 3 years.

Cases Produced: 72

**Technical Information:**

Harvest Dates: 10/28/2010, 11/5/2010

Brix: 21- 22.5

pH: 3.2-3.4

Fermentation: Native yeast. half-ton open bins. 3 day lag time. 1-3 manual punchdowns/day.

Pressing Dates: 11/8/2010, 11/25/2010.

Aged: in neutral Francois Freres barrels.

Bottling Date: 10/29/2013. No fining or filtering.

Final alcohol: 13.1%

Final ph: 3.6

Final TA: .65 g/100mL

Total SO<sub>2</sub>: 89 mg/L

Glucose + Fructose: None detected