



Castelli

2012

**Estate Nebbiolo
Green Valley of
Russian River Valley**

Every so often everything aligns in the growing season and the results exceed all expectations. 2012 was such a year; very long cool growing season with no heat spikes, no disease pressure, a large crop fully matured. We harvested our Nebbiolo on October 20th with great flavors, low brix and low pH.

The resulting wine is proof that Nebbiolo can fully adapt to our cool Green Valley growing season; as the vineyard ages, the vines have adapted. Budding happens a bit later since the vines have suffered some frost events in the past; canopy is a little fuller and the crop, even when large like this year, always makes it to full ripeness. It's easy to say that the best vintage is the one you are selling, but after 15 years the vineyard has produced what I consider its best wine yet.

Ruby loght red, with pomegrane, violets, leather and sour cherry on the nose which mirrors the palate but it's framed by grippy tannins, bright acidity and structure. This has a long life ahead; decant it if you can't wait and pair it with some great food.

Cases Produced: 75

Technical Information:

Harvest Date: 10/20/2012

Brix: 23

pH: 3.2

Fermentation: Half-ton open bins. 3 day lag time, no yeast added. Total vatting time 14 days.

Aged in neutral Francois Freres barrels for 4 yrs.

No fining or filtering. Bottle aged 7 months before release.

Final alcohol: 13.7 %

Final ph: 3.38

Final TA: .675 g/100mL

Total SO2: 59 mg/L

Glucose + Fructose: 20mg/100mL