



Castelli

2009

“Fosco”

Nebbiolo

Santa Barbara County

“Fosco” Nebbiolo is a blend of 75% of Sisquoc Vineyard and 25% of our newer Green Valley estate plantings. This is the first harvest for our newer blocks, which were planted in 2003 and 2004.

The name “Fosco” derives from Italian, and implies something a bit darker and heavier than “Nebbia” (which means fog and gives Nebbiolo its name). While this is by no means a heavy or dark wine, it is on this end of the spectrum for a Nebbiolo.

As always vinification employs native yeasts with minimal SO₂ and no other additions. Aging occurs in neutral French oak, and bottling is unfiltered and unfiltered.

This wine may be cellared for years or enjoyed today. Nebbiolo will generally benefit from decanting to aerate and open up the full flavor of this wine.

Cases produced: 150

Technical Information

Harvest Date: 11/2/2009, 11/8/2009

Brix: 25

pH: 3.2

Fermentation: half ton open bins.5 days lag time. 1-3 manual punch downs/day

Pressed on 11/21. aged over 3yrs in neutral French barrels

Bottled on 9/26/2013; bottle aged 12 months before release

Final alcohol: 14.2 %

Final pH: 3.32

Final TA: .8 g/100mL

Total SO₂: 78 mg/L

Glucose + Fructose: 90 mg/100mL