



# Castelli

**2009**

**Nebbiolo**

**Michet Clone**

**Sisquoc Vineyard**

**Santa Barbara County**

A compelling example of the Nebbiolo variety, the Michet clone from Piemonte, Italy has flourished in the Sisquoc River Valley in northern Santa Barbara County. Coastal mountains running east to west bring cool winds and fog inland from the Pacific Ocean, an ideal setting for the Nebbiolo grape. Moderate yield and smaller bunches produce structured, darker colored wines perfect for cellaring.

To preserve the expression of this terroir, our winemaking style uses native yeasts with no other additions. Aging occurs in neutral French oak and bottling is unfined and unfiltered. Suitable for cellaring, 'Michet' Nebbiolo may also be enjoyed at your table today. Decanting this wine is recommended as it will open up the tannins to release it's full flavor. Classic pairings include ripened semi-soft cheeses, braised meats, and mushroom risotto.

Cases produced: 150

## **Technical Information:**

Harvest Date: 11/2/2009

Brix: 25

pH: 3.18

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

Pressed on 11/15/2009. Aged over 3 years in neutral French oak barrels

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

Final alcohol: 14.42 %

Final pH: 3.22

Final TA: .824 g/100mL

Total SO<sub>2</sub>: 88 mg/L

Glucose + Fructose: 120 mg/100mL