



Castelli

2008

Nebbiolo

Stolpman Vineyard

Santa Ynez Valley

Stolpman Vineyard is one of the premier vineyards for Nebbiolo in California; the combination of climate and limestone soils creates a unique site. To preserve its expression the winemaking style uses native yeasts with no additions, and bottling is unfinned and unfiltered. The grapes were picked on October 15 and crushed into open top fermenters. After 48hrs brix measured out at 23.5 and pH 3.15. Ambient yeast fermentation started in our cellars on the 22nd with no additions to the must. The wine was pressed on Nov. 2nd and transferred into neutral oak barrels. Malolactic fermentation completed in July 2009. First racking (by gravity) was in November 2009 at which point we performed the first sulfite addition. The wine was bottled in October of 2012 and released after 6 months of bottle age. This Stolpman Nebbiolo is ready to be enjoyed now and will also reward further aging.

Nebbiolo is at its best when served with food, and shines in the company of rich flavorful dishes. Classic pairings include ripe cheeses, braised meats, earthy mushroom risotto, and polenta.

Cases Produced: 75

Technical Information:

Harvest Date: 10/15/2008

Brix: 23.5

pH: 3.15

Fermentation: Half-ton open bins. 5 day lag time. 1-3 manual punchdowns/day.

Pressing Date: 11/2/2008

Aging: in neutral French oak barrels.

Bottling Date: 10/24/2012; bottle aged 6 months before release.

Final alcohol: 13.87 %

Final pH: 3.25

Final TA: .793 g/100mL

Total SO₂: 90 mg/L

Glucose + Fructose: 61 mg/100mL