



Castelli

2008

Nebbiolo

Michet Clone

Sisquoc Vineyard

Santa Barbara County

A compelling example of the Nebbiolo variety, the Michet clone from Piemonte has adapted beautifully to 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 unfiltered and unfiltered. Suitable for cellaring, this '08 'Michet' may also be enjoyed at your table today but should first be decanted.

Nebbiolo is meant to be served with food, and shines in the company of rich flavorful dishes. Classic pairings include ripe cheeses, wine-braised meats, mushroom risotto, polenta.

Cases Produced: 75

Technical Information:

Harvest Date: 10/18/2008

Brix: 25.2

pH: 3.08

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

Pressing Date: 11/4/2008

Aging: 36 months in neutral French oak barrels.

Bottling Date: 10/24/2011; bottle aged 8 months before release.

Final alcohol: 14.53 %

Final pH: 3.28

Final TA: .806 g/100mL

Total SO₂: 87 mg/L

Glucose + Fructose: 8 mg/100mL