Negroamaro  NV

Estate Bottled

Kelsey Bench - Lake County

Grown at 1450’ elevation on red, obsidian-strewn soil resulting from Mt. Konocti’s volcanic upheaval, our Negroamaro is one of about 15 acres in California, but it reflects our region while respecting it’s Italian heritage.

**Tasting notes:** Juicy, round and friendly with a dusting of fine tannin. Plum and general grapiness abound with notes of fig, olive and pleasingly rustic earthiness.

**Vineyard:** Clone FPS 02.1 (imported by Sutter Home oddly enough) on 1103P rootstock. Planted in 2012 on bilateral cordon utilizing “California sprawl” trellising and varying a north/south orientations. Strangely, Negroamaro hates direct sunlight, so an elaborate trellis-weaving technique is used to block afternoon sun. Nearly dry farmed. No pesticides. Hand harvested.

**Winemaking:** Harvested 9/8/16 and 9/15/17. Fermented gently in a small tank. Fermentations lasted 10 and 16 days. Wood-basket pressed. No sulfur added until bottling, and no racking until bottling. Unfined and unfiltered but totally stable and clean.

**Vintage:** 2016 was boring and California-easy. 2017 was horribly difficult with endless rain, mildew pressure and canopies that would not stop growing. Months of continuous hand-work kept canopies in check for what turned out to be a great finesse vintage in the end.

**Label Image:** Johann Mylius was a composer, physician and ardent alchemist. His *Philosophia Reformata* from 1622 was a deep dive into scientific principles and doctoral Theology divided into seven parts, and seven of the 10 emblems on the cover link to the iconography of previous alchemists.

The phrase “Vinum in Agris” means “wine of the countryside,”

alluding to Negroamaro’s humble but satisfying nature.



**100% Negroamaro**

3 barrels of 2016

5 barrels of 2017

combined then aged for 6 months before bottling

Yield: 3.0 tons per acre

Aged in neutral 225l barrels mostly older thin-stave French and Hungarian oak

No racking until bottling

unfined, unfiltered,

but super-clean

pH 3.76

TA 5.4gm/l

14.1% abv

192 cases produced

Hand bottled on site

SRP $25