



2013

Sangiovese

AX-1

SHENANDOAH VALLEY, CALIFORNIA

VINO NOCETO



Among the pioneers who introduced Sangiovese to the New World, the Gullett family is renowned for making “California’s Best Sangiovese.” In 1985, they set out with the singular goal of making Vino Noceto California’s premiere Sangiovese producer. From just three producing acres and 110 cases in their inaugural 1990 vintage, they now farm over 25 acres and produce 10,000 cases per year, including ten different Sangioveses, a frizzante Moscato, an old vine Zinfandel, Barbera, and Pinot Grigio.

Our AX-1 is a super-premium, Noceto-style Sangiovese — the result of many years of experimentation to produce a California Sangiovese to rival the best Brunellos and Riserva Sangioveses from Italy. When young, the AX-1 is fruit-packed, full-flavored, and complex with a lingering finish. It begs to accompany a hearty, rich meal. With its big tannins and intense acidity, it is a wine made to age, and as it matures, its minerality slowly becomes a more dominant characteristic of the wine. Aging Potential: 5-25 years

VINEYARDS

The Altesino grapes are sourced from our Noce Knoll block, located on the Northern end of our estate.

WINEMAKING

The fruit is crushed, cold-soaked for 1 to 2 days, followed by fermentation in oak puncheons for 12-16 days at 70°-85° Fahrenheit to preserve bright varietal characteristics. The wine is aged for 21 months in 130-gallon French oak puncheons, 100% new, to soften youthful tannins and gently age the wine.

THE WINE

AX-1 is the code name of one of our many experiments conducted in the cellar by our winemaker, Rusty Folena. This wine reflects our quest to elevate California Sangiovese to the world stage.

WINEMAKER: Rusty Folena

Harvested Sep 4 - 20, 2013

pH 3.32

Alcohol 15.0% ABV

Cases 100

Formats 750 mL

MSRP \$54