



2016

Sangiovese

MISTO

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.

Misto Sangiovese is a traditional Chianti wine. Historically, Chianti wines from the mid-19th century through most of the 20th century included at least 70% Sangiovese, but additionally other indigenous varietals: Colorino, Canaiolo Nero, Malvasia and Trebbiano. All varietals are harvested on a single date and co-fermented.

VINEYARDS

100% Estate Grown fruit. 88% Sangiovese Piccolo from the estate’s Hillside vineyard block; the remaining 2% consists of Trebbiano, 4% Malvasia and 6% Canaiolo Nero from the Estate.

WINEMAKING

The fruit is crushed, cold-soaked for 1 to 2 days, followed by fermentation in oak puncheons for 8-10 days at 70°-85° Fahrenheit to preserve bright varietal characteristics. The wine is aged for 21 months in 130-gallon French oak puncheons, 25% new, to soften youthful tannins and gently age the wine.

THE WINE

When young, Misto sings with cherries and tropical fruit. As it matures, it develops more herbal qualities and takes on notes of dust and white pepper. This wine pairs especially well with chicken, lamb, cioppino and spicy ethnic fare such as Moroccan or Indian.

Harvested Sept 9-10, 2016

pH 3.4

Bottled June 7, 2018

Alcohol 12.9% ABV

Cases 212

Formats 750 mL, 1.5 L

WINEMAKER: Rusty Folena