



2013 Negroamaro

Negroamaro is native to Southern Italy's Apulia region, specifically the peninsula of Salento. For our first venture with this varietal we purchased grapes from Nova in Yolo County and from Lowell Stone in Mendocino County and blended in our first harvest of estate grown Negroamaro. The wine was aged in neutral oak barrels. On the nose it has ground clove and sun drenched plum. On the palate it has silky tannin, soft acidity and ripe dark fruit with a bit of leather and spice.

Food pairing options are flexible but we recommend drinking it with grilled tuna steaks and eggplant, roasted chicken, spicy charcuterie, and pasta with arrabiata or puttanesca.

The 2013 vintage is considered one of the more perfect vintages a winemaker might ever hope to see. Just enough rain fell over the winter, the spring saw little frost, fruit set was strong and the steady ripening warmth in Lake County was perfect and consistent. Even harvest took place under ideal moderate conditions. After a cold and wet 2010 and 2011, 2012 and 2013 were gifts.



Estate Negroamaro
planted in 2010.

\$24 Retail

87.5% Negroamaro -
55% Mendocino County
17.5% Yolo County
15% Estate - Lake County

12.5% Refosco - Yolo County

50 cases bottled

13.8% ABV

Lake and Mendocino lots
fermented together.
Yolo lot fermented separately.

Bottled 4-29-2015