



**Harvested** Aug 26 - Sept 10, 2014

**pH** 3.37

**Bottled** March 23-24, 2016

**Alcohol** 13.9% ABV

**Cases** 1,800

**Formats** 375 mL, 750 mL, 1.5 L,  
3 L Box, 20 L Keg

**MSRP** \$20

2014

# Sangiovese

Shenandoah Valley, California

AMADOR COUNTY

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.

Noceto’s flagship Sangiovese is modeled after an Old World Tuscan Chianti—medium bodied, beautiful acidity, fruit-packed, easy-drinking, well-balanced, and extremely versatile with food. This wine is widely regarded as “the best Sangiovese in California.” (Dan Berger, Darrell Corti, Mike Dunne, Elaine Taylor). 2014 marks Noceto’s 25th vintage.

## VINEYARDS

Grapes are sourced from 14 separate lots and four clonal selections—50% Sangiovese Grosso, 50% Sangiovese Piccolo. Each lot is harvested and fermented separately prior to selective blending. The resultant wine is 100% estate Sangiovese.

## WINEMAKING

The fruit is cold-soaked prior to fermentation in stainless steel, bin, and oak fermenters for 7 to 10 days at 70°-85° Fahrenheit to preserve bright varietal characteristics. The wine ages 15 months in 130-gallon French oak puncheons to soften youthful tannins and gently age the wine—15% to 20% new oak.

## THE WINE

The 2014 Noceto Sangiovese displays moderate ruby hues with red cherry-berry fruit aromas and bright flavors of cassis, cranberry, and rich plum. The palate is accented by subtle oak and hints of peppery spice.

WINEMAKER: Rusty Folena