



2017

Sangiovese

HILLSIDE

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.

With vines sourced from the Isole e Olena vineyard in the Chianti region of Italy, the 2016 Hillside Sangiovese is a limited-production Sangiovese produced primarily from the estate’s Hillside vineyard block. These vines were illegally smuggled into the U.S. in the early 90’s.

VINEYARDS

71% Sangiovese Piccolo from the estate’s Hillside block, plus 25% Sangiovese Piccolo from neighboring Reward Ranch, co-fermented with 4% estate Canaiolo Nero. Planted in 1990, the Hillside block is located on our ranch house parcel, immediately east of the winery property. The soils are of the Sierra Series: volcanic and granitic in origin, shallow and rocky, only 1-2 feet deep.

WINEMAKING

The fruit is crushed, cold-soaked for 1 to 2 days, followed by co-fermentation in stainless steel 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

The 2016 Hillside Sangiovese is elegance in a bottle—medium-to-full bodied, with cherry-berry fruit, hints of sweet oak, and the complexity and balance to last for years. It pairs well with herbed pasta, fowl, or pork loin with a sauce reduction or fruit sauce.

AWARDS

91 Points - *Wine Enthusiast*

Gold - *San Francisco Chronicle*

WINEMAKER: Rusty Folena

Alcohol 14.5% ABV

Harvested Sept 13, 14 & 19, 2016

pH 3.3

Bottled June 7, 2018

Cases 151

Formats 750 mL, 1.5L