



Harvested Sept 7, 2016

pH 3.37

Bottled June 7, 2018

Alcohol 13.7% ABV

Cases 210

Formats 750 mL, 1.5 L

2017

Sangiovese

MARMELLATA

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 Biondi Santi vineyards in the Montalcino region of Italy, the 2016 Marmellata Sangiovese is a limited-production Sangiovese produced solely from the Marmellata vineyard block.

VINEYARDS

Planted in 1989, Marmellata is located on the absolute Northernmost part of our winery parcel, just beyond the Dos Oakies block. These Sangiovese Grosso cuttings were brought into the country in 1987 by Robert Pepi, a personal friend of owner Jim Gullett.

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

The 2016 Marmellata Sangiovese is big and jammy, with firm tannins, subtle earthiness, meatiness, and hints of chocolate and spice. It pairs well with steak gorgonzola or a rich beef stew.

AWARDS

90 Points - *Wine Enthusiast*

WINEMAKER: Rusty Folena