



Harvested Sep 8 - 21, 2017

Bottled Dec 7, 2020

Alcohol 14.5% ABV

Cases 140

Formats 750 mL, 1.5L

MSRP \$65

2017

# Sangiovese

AX-1

SHENANDOAH VALLEY, CALIFORNIA

VINO NOCETO



Among the pioneers who introduced Sangiovese to the New World, the Gullett family set out in 1985 with the singular goal of making Vino Noceto California's premiere Sangiovese producer. They are now renowned for making "California's Best Sangiovese." 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, Aglianico, and more.

Our AX-1 is a super-premium, Noceto-style Sangiovese—the result of many years of experimentation to produce a California Sangiovese to rival the best Italian Brunellos and Riserva Sangioveses. When young, the AX-1 is fruit-packed, full-flavored, and complex with a lingering finish. With big tannins and intense acidity, it is a wine made to age. As it matures, its minerality slowly becomes a more dominant characteristic. Aging Potential: 5-25 years

## VINEYARDS

The Altesino grapes are sourced from our Noce Knoll block, located on the northern end of our estate. 99% Estate Vineyard, with 1% Aglianico from Brown Vineyard, owned by the family of our former vineyard manager, Dave Brown. The final blend is 97% Sangiovese (Altesino clone), 2% Aglianico, and 1% Alicante Bouschet.

## WINEMAKING

The fruit is crushed, cold-soaked for 1 to 2 days, followed by fermentation in a mix of 106-gallon and 130-gallon French oak barrels (50% new) and stainless steel tanks for 14-17 days at 70°-85° Fahrenheit to preserve bright varietal characteristics. Aged for 38 months in French oak.

## THE WINE

With its subtle black tea nose, dried herbs, and medium tannins, the 2017 AX-1 is the result of years of experimentation. A beautiful balance of toasted cherry and a proper tannin finish, this ageworthy wine is made for the more-than-casual consumer. Pair with hearty, rich meals, like beef stew, gamey meats, and mushroom sauces.

## AWARDS & ACCOLADES

Gold - Foothill Winefest

WINEMAKER: Rusty Folena