



Harvested Sep 13, 2023

Bottled May 6, 2024

Alcohol 13.5% ABV

Cases 187

MSRP \$44

2023

Sangiovese Bianco

VINO NOCETO



Reward Ranch

SHENANDOAH VALLEY, CA

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.

VINEYARDS

Grapes from our neighbors at Reward Ranch, with vines sourced from the Isole e Olena vineyard in the Chianti region of Italy.

WINEMAKING

Picked in 50-lb lug boxes to help prevent crushing the grapes; pressed immediately to prevent any coloring of the juice; transferred to French oak barrels, 25% new, for fermentation. After primary fermentation, ML fermentation was completed. Barrels were sur lie for about two months, which helps with a creamy texture and also helps any color to fall out of the wine, leaving it crystal clear white wine.

THE WINE

Redolent of lime and mandarin zest, apricots, white nectarines, hazelnuts, green almonds, and even saffron. Our Bianco is crisp and acid-driven like a well-made Sauvignon Blanc, but with a bit more weight and richness. Try pairing with fish & chips, cucumber & feta, fresh pasta & sage, crab/avocado salad, chicken kebabs, fish tacos with tropical salsa, or Roman pizza with potatoes and rosemary.

WINEMAKER: Rusty Folena