

INIZI WINES

2017 Montepulciano | Mendocino County, Fox Hill Vineyard



Varietal: 100% Montepulciano

Vineyards:

Our INIZI Montepulciano Vineyard is owned and operated by Lowel Stone and has been in production for 30+ years. It's a head trained and dry farmed block that sits on a west facing sloping hillside. The Soils tend to be a mix of heavy clay ribbons with sandy loam being the majority of the site. This provides excellent drainage but pockets of good water retention for this late ripening varietal.

Yield: 3 tons/acre

Vintage:

Yields in 2017 were slightly lower than average and quality was excellent. Winter rain was plentiful and rainfall totals broke records in many North Coast locations. Spring weather was mild, which resulted in extended flowering , AKA, nature's way of regulating yields. Thanks to winter rains vine growth was vigorous through the growing season. At verasion and beyond there were three heat events, including one over Labor Day weekend which kicked harvest into high gear. By October 8 (when the wine country wildfires started) 90 percent of the 2017 grape tonnage was in tank or barrel.

Fermentation:

This wine was hand pick, hand sorted and 90% destemmed. The addition of 10% whole cluster was made to the bottom of the open-top tank to ensure maximum flavor contribution and tannin extract. The ferment was pumped over and punched down at least three times a day, until the desired texture was achieved. It was then pressed and sent to neutral French oak barrels to age until bottling.

Cooperage & Aging:

The wine was fermented and aged in 100% neutral French oak for 9 months.

Sensory Notes:

Textured and approachable this wine fills your glass with hints of wild Sage, Violets, and fresh Plum. Both acid and tannin are in perfect balance and the lack of new oak on this wine provides a clear backdrop for the vineyard and varietal to shine through.

Harvest Dates: October 6th

Winemaking Team: John and Kirsti Harley

Viticulture Team: A.J. and Jen Filipelli

Bottling: August 12th 2018

Production: 100 cases

Final Technical Information:

pH: 3.60 **TA:** .54 **Alc:** 13.8% **RS:** <0.05 g/L