

INIZI WINES

2019 Tocai Friulano | Sonoma County, Saini Farms



Varietal: 100% Tocai Friulano

Vineyards:

Our Tocai Friulano Vineyard is located in Sonoma's Dry Creek Valley. The Saini Vineyard is ancient. The vines date back to the 30's and are still producing beautiful fruit. The vineyard was planted as a field blend Zinfandel vineyard. Among these Zinfandel, Grenache and Petite Sirah vines there is a small handful of Tocai Friulano. We carefully label each vine and harvest them separately. The vineyard is sustainably farmed, Dry farmed, and hand trained.

Yield: 4.5 lbs/ vine

Vintage:

The beginning of the 2019 growing season was defined by significant rainfall through May, setting the table for minimal irrigation needed through the summer. A long, warm summer which saw very few extreme heat events followed and was capped by a relatively mild finish to the season. These conditions lead to long hang times, even ripening and distinctive flavor development. Our wines were safely in tank or barrel by the time the Kincade Fire started in a remote North Eastern rural area of Sonoma County on October 23rd .

Fermentation:

The fruit was "Foot Stomped" and allowed to sit on its skins for 8 hours. The goal of which was to increase texture and aroma in the finished wine. After the skin soak the grapes were whole cluster pressed and allowed to settle for 24 hours. Once clear, the juice was racked to neutral barrels where it was allowed to ferment native until dry. MLF was halted and the wine was lees stirred until the desired texture was achieved. Zero additions or fining were done to this wine.

Cooperage & Aging:

The wine was fermented and aged for 5 months in 100% Neutral French oak barrels.

Sensory Notes:

Crisp, textured, and aromatic. This grassy yellow Tocai Friulano exhibits beautiful aromatics of wet stone, gardenia flower and lemon/lime zest. The acid is tight and focused but provides a perfect backdrop for the round textured finished.

Harvest Dates: September 9th, 2019

Winemaking Team: John and Kirsti Harley

Viticulture Team: A.J. and Jen Filipelli

Bottling: January 23rd, 2020

Production: 75 cases

Final Technical Information:

pH: 3.45 **TA:** .59 **Alc:** 12.5% **RS:** <0.05 g/L