

# ENOTRIA



SAINT GREGORY Monte Pulpe ENOTRIA graziano

## 2016 Barbera MENDOCINO COUNTY

**Background:** Once known as a peasant wine, this grape has grown to one of the most widely planted varieties in the Piemonte region of northwestern Italy. Today, Barbera is one of the most exalted grapes of this rugged mountain region. It arrived with Italian immigrants in California in 19th century and adapted well to the coastal volcanic soils. When produced in low yields and treated to barrel ageing it can make extremely exciting wines. This represents our 23<sup>th</sup> vintage of Barbera.

**Vineyards:** Warm sunny days, cool nights and excellent exposure produce grapes that are superbly balanced and rich in fruit flavor. Two different vineyards in Mendocino County comprise this blend. Sixty two percent from the Chevalier Vineyard overlooking beautiful Lake Mendocino and thirty eight percent is grown by Maria Testa, on the white Pinoli soils of the Calpella district.

**Winemaking:** All grapes were hand-harvested at an average of 26 degrees brix and fermented in small open-top stainless steel fermenters for two weeks at 85 degrees F. After a gentle pressing, the wine was aged in 10% new combination of heavy-toasted French, American and Eastern European Burgundy oak barrels for 36 months. The wine was bottled on July 19<sup>th</sup> 2019.

**Winemaker Comments:** This Barbera has a deep purple garnet color with complex aromas and flavors of juicy blackberries and red currant with hints of earth and toasty oak. Medium tannins and a great natural acidity lead into a finish that is clean and mouthwatering. This is a wine for immediate enjoyment or one that will age for many years.

**Food Pairing:** Excellent when served with braised lamb shanks, wild mushroom lasagna, venison scaloppini, grilled Portobello mushrooms and hard-aged cheese.



<b><u>Specifications:</u></b>	
<b>Blend:</b>	<b>100% Barbera</b>
<b>Cases Produced:</b>	<b>800</b>
<b>Alcohol:</b>	<b>14.8%</b>
<b>Total Acidity:</b>	<b>.72</b>
<b>PH:</b>	<b>3.59</b>
<b>Residual Sugar:</b>	<b>0.4% (dry)</b>

### For Additional Information Contact:

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