



**giornata**

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## 2018 FIANO PASO ROBLES

**Composition** - Fiano 100%

**Élevage** - Neutral vessels, native fermentation

**Production** - 150 Cases

**Alcohol** - 13.5%

### Winemaker's notes

Clean and stony, our Fiano lends itself to a simple stainless-steel fermentation and maturation in the cellar. The 2018 was sourced from two neighboring vineyards in northwest Paso Robles that produce intensely flavorful fruit with plenty of lively acidity. Destemmed and crushed in the early a.m., the grapes are left to soak on its skins for a few hours before a delicate basket pressing. It then proceeds untouched through alcoholic and partial malolactic fermentation, then filtered and bottled in mid February.

### Tasting notes

Along with its red Campanian cousin Aglianico, Fiano is entirely suited to the southern Italian-like warm and dry climate of Paso Robles. Intense aromas of honey, almond and red licorice weave through fruit notes of melon, and orange peel. The structured palate balances firm acidity with flavors of honey and asian pear, finishing with saline minerality.

### Vineyard notes

Nightingale Ranch, San Miguel District Paso Robles AVA

Sustainably farmed. Soils are the Nacimiento complex made of silty clay loam, 15-30% slope on hills, weathered rocks from calcareous shale and sandstone are present in the soils. Elevation is 800 feet.

Margett Vineyard, San Miguel District Paso Robles AVA

A literal stone's throw from Nightingale Ranch, Jim Margett's property boasts the same hilly/rocky terrain as the previous vineyard. It's hillside westerly exposure gives the Fiano on this property slightly less sun-baked summer afternoons resulting in more acid-structured and restrained flavors.