



giornata



2019 FIANO PASO ROBLES

Composition - Fiano 100%

Élevage - Neutral vessels, native fermentation

Production - 150 Cases

Alcohol - 13.0%

Winemaker's notes

Clean and stony, our Fiano lends itself to a simple stainless-steel fermentation and maturation in the cellar. The 2019 was sourced a single vineyard in northwest Paso Robles that produces 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. Lively aromas of stonefruit and marzipan. The structured palate shows flavors of honey, lemon, wet rocks, little herbaceous green-ness on the finish.

Vineyard notes

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.