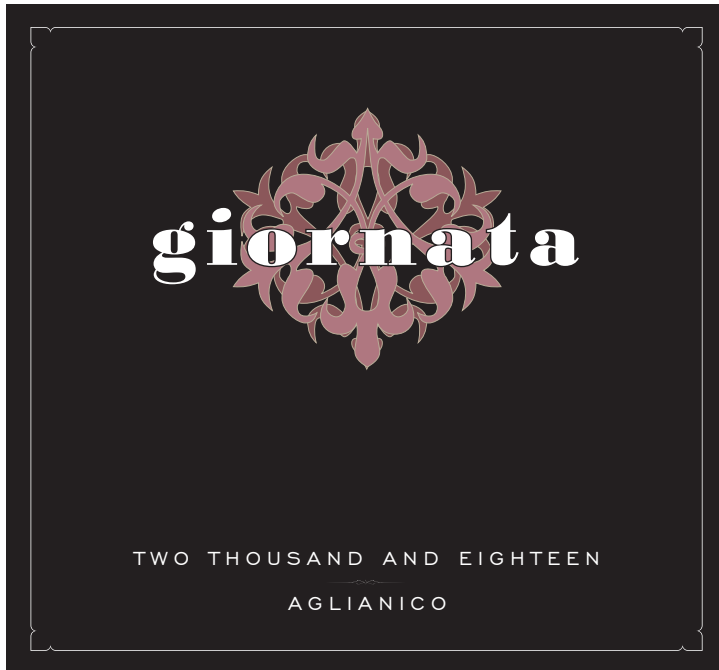




giornata



2018 AGLIANICO, FRENCH CAMP VINEYARD PASO ROBLES

Composition - 100% Aglianico, French Camp Vineyard

Élevage - French oak (10% new), native fermentation

Production - 200 Cases

Alcohol - 14.5%

Winemaker's notes

Our block of Aglianico at French Camp Vineyard thrives in one of the warmest sections of the Paso Robles AVA. Nevertheless, it is often the last fruit to be picked in any given harvest, it ripens slowly, and retains beautiful freshness and acidity at relatively low sugars. Thick-skinned and intense, its brooding dark fruit dominates flavors produced early in fermentation. As the intensity subsides, floral and nuanced spice aromas emerge.

Tasting notes

The 2018 version of our more restrained Aglianico ratchets up its usual intensity by a few degrees. With its plum and floral (violet/geranium) components on full display, a bit of air brings out subtle iron, mushroom and woody notes. The palate is generous, filled with black pepper, mineral, and dark cherry throughout.

Vineyard Notes

French Camp Vineyard

Alluvial soils composed of sandy loam soil. Elevation is approximately 1600 feet. The Miller family purchased this property in 1973 and has been selling their grapes since 1976. The Aglianico was originally planted for Randall Graham's Bonny Doon wines. Today there is only 1 acre of Aglianico at French Camp. The property is SIP certified and employs a falconer at harvest (instead of netting), uses compost teas, and uses cover crops. Rainfall is scarce (even for Paso Robles), so irrigation management is key to keeping the berries small.