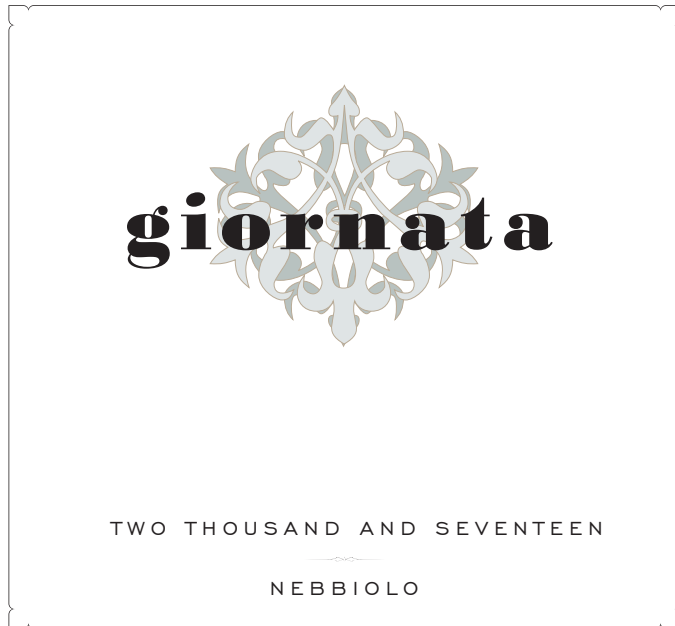


giornata



2017 NEBBIOLO, LUNA MATTA VINEYARD PASO ROBLES

Composition - 100% Nebbiolo

Élevage - French oak (100% neutral), native fermentation

Production - 120 Cases

Alcohol - 14.0%

Winemaker's notes

Our Nebbiolo pays homage to the Great wines of Barolo and Barbaresco. It matures for about 24 months in oak and over 6 months in bottle prior to release. It is well structured and built to age. Utilizing a lengthy post-fermentation maceration on its skins, its formidable tannin is refined to a cellar-worthy, yet immediately approachable profile. Constant attention to these vines over so many harvests gives Stephy a one-of-a-kind perspective on this rather unique location. The soils mirror those of great properties in Piedmont, and as the vines age we are seeing more and more Nebbiolo character emerge in our finished wine.

Tasting Notes

Classic, unmistakable Nebbiolo aromatics of dried roses, white pepper, weave through the aromatics with beautifully restrained dark cherry fruit. Cranberry, tobacco, and bay leaf echo on the seriously structured palate.

Vineyard notes

Luna Matta Vineyard

Luna Matta has been certified organic through CCOF since 2010. They have gone beyond organics with practices such as releasing beneficials such as a weevil for star thistle control and lacewings for leafhopper control. Dikon were planted through the rows to break up hardpans in soil. Nothing is sprayed on the property that requires "astronaut" apparel to apply. Much of the property is dry farmed. Elevation is about 1750 feet above sea level. Soil is a thin layer of clay loam over calcareous substrate.