

## 2016 “BRIO” NEBBIOLO

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**VINIFICATION.** This Nebbiolo fruit was completely destemmed and saw a 7-day cold soak before beginning fermentation, after which it received two punch-downs daily and pump-overs every other day. After completion of the primary fermentation, the wine was gently pressed to tank, allowed to settle for 48 hours, and then transferred to neutral French oak barrels for 16 months of aging. Finally, the wine was bottled without fining or filtration.

**VINTAGE.** The 2016 growing season was warm and dry in Red Mountain. Warm days and cool nights were ideal for even ripening and acid retention, allowing us to harvest after a good amount of time, and flavor development, on the vine (October 12<sup>th</sup>).

### IMPRESSIONS:

**AROMAS** - Red fruits, including red cherry and raspberry, and intense floral notes of rose.

**TASTE** - Bright, red cherry and raspberry fruit.

**LENGTH** - Present, but fine-grain, tannins offer a finish lasting upwards of a full minute.

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**AVA - Red Mountain**  
**Vineyard(s) - Ciel du Cheval**  
**Harvest Date - October 12<sup>th</sup>**  
**Brix at Harvest - 25.5**  
**Alcohol - 14.6%**  
**pH - 3.71**  
**TA - 5.7 g/L**  
**Closure - Diam 10**  
**Bottled - March 9<sup>th</sup> 2018**  
**Cases Produced - 69**

