

2017 CIEL DU CHEVAL NEBBIOLO

VINIFICATION. This Nebbiolo fruit was completely destemmed and saw a 5-day cold soak, after which the cap was submerged for the duration of fermentation to fully extract the fruit's potential. After completion of the primary fermentation, the wine saw an extended maceration to develop and soften the robust tannins. Then the wine was gently pressed to tank, allowed to settle for 48 hours, and then transferred to neutral French oak barrels for 20 months of aging. Finally, the wine was bottled without fining or filtration.

VINTAGE. The 2017 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. We harvested just four days later than in 2016 (October 16th).

IMPRESSIONS:

AROMAS - Sour cherry, red raspberry, dried rose petals, warm soil, tobacco leaf, and cardamom.

TASTE - Bright red cherry and raspberry fruit attack with an earthy leather finish

LENGTH - Robust tannins offer a finish lasting upwards of a full minute.

AVA - Red Mountain
Vineyard(s) - Ciel du Cheval
Harvest Date - October 16th
Alcohol - 14.1%
pH - 3.65
TA - 6.2 g/L
Closure - Diam 5
Bottled - July 17th 2019
Cases Produced - 22

