

graziano

2002 TOCAI FRIULANO MENDOCINO

Background: This grape is native to the Friuli Province of Northeastern Italy. The grapes are golden yellow and very sweet; the vine is quite dependable with regular and plentiful yields. But if the yield is reduced then the resultant wine can be truly memorable. The name of the grape is said to be derived from the local word for the small juice-style glass used to serve wine in taverns and restaurants. The Friulan's call the grape "the brother of the sauvignon" because of the growing characteristics of the vines; however that is where all similarity ends. The grape has no connection to Hungary's Tokaji or France's Tokay d'Alsace. Tocai Friulano from Mendocino County produces wines that are richly honeyed and floral.

Vineyards: Vintage 2002 is our eighth year producing Tocai Friulano. All of the grapes for this wine came from the Fox Mountain Vineyard located in the southeast corner of the Ukiah Valley. Owner Lowell Stone has 4 acres of Tocai Friulano planted in this 66 acre vineyard that is dedicated entirely to the production of grape varieties native to Italy.

Winemaking: Harvested on September 20, 2002 at 24.5 degrees brix. This wine is 100% barrel-fermented and was "sur-lie" aged for seven months in one to three year old French oak.

Winemaker Notes: This wine is rich and intensely fruity. It greets you with aromas of grapefruit, all-spice, almond, mineral tones and unveils a subtle complexity of toasty, creamy oak. Balanced acidity and a lingering finish makes this wine a benchmark for all other Tocai's to pursue. This wine will acquire a noble and distinguished aroma with aging.

Awards: Silver Medal Winner at 2004 Mendocino County Wine Competition. Bronze Medal Winner at both the 2005 International Eastern Wine Competition and the San Diego International Wine Competition.

Food Pairing: *This wine pairs deliciously with a wide variety seafood dishes like Thai salmon curry, steamed Dungeness crab, garlicky clams and with many dishes from the Pacific Rim.*

Specifications:

Varietal Composition:	100% Tocai Friulano
Alcohol Level:	13.5%
Acid Level:	.869 g/100 ml
pH Level:	3.00
Residual Sugar Level:	.4%
Case Production:	856



GRAZIANO FAMILY OF WINES

1170 Bel Arbres Road, Redwood Valley, CA 95470 • Tel: (707) 485-9463 Fax: (707) 485-9742
Sales Representative - Mark Adams • mark@pacific.net • www.grazianofamilyofwines.com