

2017 NEGROAMARO

MENDOCINO COUNTY

Background

Negroamaro is an Italian variety most associated with the Puglia region and is valued for its deep color, medium tannins and dark fruit flavors. Puglia's Salento Peninsula is one of the finest regions for this grape variety and Negroamaro has also found a happy home in warm regions of Mendocino County.

Vineyards

Monte Volpe is one of the few producers of Negroamaro in California, releasing its 6th vintage in 2017 but using it in blends since 2005. 88% of this wine is Negroamaro grown by my cousin Gil Tournour in a small vineyard with shallow rock laden Pinole white clay-loam soils. The other 12% is Zinfandel from the Bartolomei vineyard in the Talmage district of the Ukiah valley.

Winemaking

The grapes were hand-harvested at an average of 24.6 degrees brix October 4th-18th, 2017. After crushing the grapes into a small open-top stainless-steel tank, the must was cold soaked for 4 days and then pumped over and punched down twice daily for 2 weeks during fermentation, before being pressed off into French and American Burgundy oak barrels. After aging in barrels for 36 months, the wine was then egg white fined and filtered.

Winemaker Comments

The 2017 vintage of Negroamaro was just as ripe and mature as last year. Providing a lovely and balanced wine of dark purple-garnet color with aromas and flavors of ripe plums, blackberries, spicy wood and earth, with ripe, full tannins and a seamless transition of flavors and textures that carries through to a long finish.

Winemaking Data

Harvest

Date: October 4th - 18th

Fermentation & Aging

Fermentation: 4 days of cold soak, pumped over and punched down twice a day for 11-15 days in stainless open top fermentors Aging: 36 months in French and American Burgundy barrels.

Wine

Blend: 88% Negroamaro 12% Zinfandel Alcohol: 14.6% Total Acidity: 6.9 g/L pH: 3.51 Residual Sugar: 0.3% (dry)



Food Pairing:

Enjoy with grilled steaks, pasta with forest mushroom sauce and lamb chops with rosemary sauce.