



## 2012 REFOSCO

### Comparable varietal: Petite Sirah

Native to the Friuli region in Northeastern Italy, the unique Refosco grape produces a rich, dark wine that is full bodied with deep plum flavors and a round texture underscored by notes of earth and licorice. Grown in warmer California climates it is low in tannin and acid yet full of dark flavor and subtle pepper and spice with a lingering finish. We keep ours low in oak to maintain the delicate varietal nuance.

Recommended pairings: roasted meats, earthy vegetables with whole grains, tomato-based ragus, cassoulet, mushroom pizza

The 2012 vintage is considered one of the most perfect vintages a winemaker might ever hope to see. Just enough rain fell over the winter, the Spring saw little frost, fruit set was strong and the steady ripening warmth in Lake County was perfect and consistent. Even harvest took place under ideal moderate conditions. After a cold and wet 2011, 2012 was a gift.

### Label Image

Refosco is a large family of ancient grapes native to North Eastern Italy and the Istrian peninsula. It is a very likely that that Refosco was also the ancient Roman Puccinum wine that

Pliny the Elder had praised in the 1<sup>st</sup> Century. The area is famous for its historical use of clay kjevri, essentially large amphorae buried in the ground for fermentation and lengthy storage. The practice has found revitalized interest today, particularly with the resurgence of orange wines.



### \$28 Retail

100% Refosco Nostrano

66% Yolo County

34% Estate Grown,

Kelsey Bench – Lake County

75 cases made

13.5% ABV

Harvested mid-October

2-4 year old barrels used

unfined, unfiltered

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