

ENOTRIA



2000 DOLCETTO

MENDOCINO

Background: Dolcetto (meaning “little sweet one”) is a grape native to northwestern Italy and grows primarily in the hills of the Piemonte region. In Mendocino County these wines are jam-packed with the essence of fresh fruit.

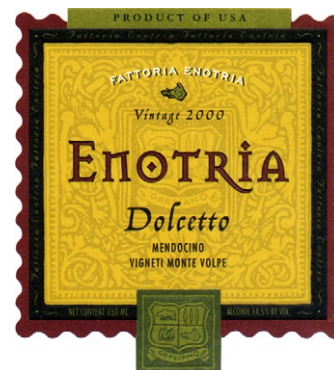
Vineyards: This vintage marks our sixth release of Dolcetto. All the grapes come from Fox Mountain Vineyard, owned by Lowell Stone, which is located in the eastern foothills of the Ukiah Valley. This varietal thrives in the shallow, rocky, clay soils found in this vineyard.

Winemaking: The grapes were hand-harvested at 26.5 degrees brix and were crushed into small open-top stainless steel tanks. After a four day cold soak the must was punched down and pumped over twice daily for eighteen days. After pressing, the wine was aged in a combination of Vosge heavy toast French oak and American oak for twenty-one months, egg white fined and rough filtered into the bottle on June 28, 2003.

Winemaker Comments: This wine is medium dark purple with inviting fruit flavors and aromas of blackberries, raspberries and dried cherries that mingles with undertones of sweet vanilla oak and earth. The finish is complex and long lasting. It is a wine that can be enjoyed young but has the depth to age for several years. It is excellent when paired with roasted meats and wild mushrooms.

Specifications:

Blend:	95% Dolcetto, 5% Nebbiolo
Cases Produced:	1,954
Alcohol:	14.5%
Total Acidity:	.66
pH:	3.40
Residual Sugar:	0.5% (dry)



GRAZIANO FAMILY OF WINES

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