



# ENOTRIA



## 2002 ARNEIS

MENDOCINO

**Background:** Arneis (in the Piemontese dialect means a difficult or demanding person) is a rare, ancient white grape variety all but abandoned because of its low yields and difficulty to cultivate. Primarily grown in Piemonte, this varietal is now being grown in several regions of California. When everything falls into place, Arneis has the flavor and fine, dry palate to succeed where an overblown Chardonnay fails, especially with flavorful seafood such as salmon and prawns.

**Vineyards:** The 2001 vintage marks our 5th vintage of Arneis. Thirty-four percent of the grapes come from Glen McGourty’s vineyard located on the Russian River at the southern end of the Ukiah Valley. Fifty-eight percent comes from the Fox Mountain Vineyard of Lowell Stone grown in the southeastern hills above the Ukiah Valley. Gravely loam soils provide good drainage to control vigor and promote ripe high quality grapes with high acidity and low pH. The remaining six percent is Tocai Friulano and Pinot Blanc from the Thomas Ranch located in the Ukiah Valley.

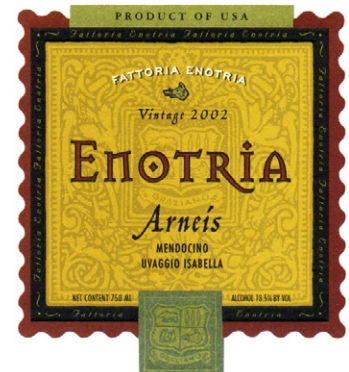
**Winemaking:** The grapes were hand-harvested at an average 24.5 degrees brix from September 25th, 2001. The grapes were crushed, pressed and cold settled before being racked to French oak barrels – 43% of which were new Vosge heavy toast burgundy barrels. The wine was then barrel-fermented and “sur-lie” aged for five months.

**Winemaker Comments:** This wine has a rich body with crisp acidity and a medley of distinctive aromas and flavors of green apples, Bosc pears, anise and hint of almonds. A long, complex finish follows the rich, supple texture and intensity on the palate.

**Food Pairing:** *The 2001 Arneis pairs well with many seafood dishes such as scallop brochettes. It is a charming aperitivo and sipping wine. Also give it a try with Swiss chard and bacon pizza or chicken and mushroom quesadillas.*

### Specifications:

<b>Blend:</b>	<b>96% Arneis, 6% Tocai Friulano, 2% Pinot Blanc</b>
<b>Cases Produced:</b>	699
<b>Alcohol:</b>	14.5%
<b>Total Acidity:</b>	1.22
<b>pH:</b>	3.01
<b>Residual Sugar:</b>	0.6% (dry)



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