



Valpo

Grapes Corvina Veronese, Rondinella, Molinara, Negrara & Cabernet Franc

Region California, US

Harvest October, Handpicked and sorted at the break of dawn

Winemaking The varieties are harvested together and the marriage of flavors begins at the inception of the wine. About a third of the fruit is placed on drying racks, which are stacked and left to dry for 120 days. The remaining two-thirds of the fruit is fermented on the skins with the lees from the previous vintage of our Amarone. This method, known as ripasso, or double fermentation, adds more structure, body and flavors to the wine.

Ageing 18 months in brand new French oak barrels

Tasting notes Layered, intriguing aromatics of plum, currant and mixed dark berries merge with baking spices and dusty tannins. The palate hosts an array of bright, spicy flavors that linger on. Queen Anne cherry, pomegranate arils, bright strawberry and traces of rhubarb blend with hints of spice in the long finish.

Food pairing To pair this luscious beauty, try braised oxtail tortellini with a black truffle sauce, or assorted cheeses with membrillo

Alcohol content 14.0% vol



Valporone

Grapes Corvina Veronese, Rondinella, Molinara & Negrara

Region California, US

Vineyard details Three small vineyard blocks

Harvest Hand selected and sorted as full moon was setting, October

Winemaking After harvesting and prior to fermentation, grapes are placed on drying racks, stacked and left to dry for 90 days in a Zen-like environment. This method, known as appassimento, dates back to ancient Rome. In keeping with the traditional method, the grapes were crushed in January, followed by an extended fermentation and maceration (30 days) to preserve freshness before barreling.

Tasting notes Richly concentrated aromas of ripe blackberry, dark currant and a hint of blueberry marry with spicy tannins and oak notes. A silken mouthfeel reveals a core of rich mixed berries, juicy cherry and a trace of orange zest woven with integrated warm spices, fine grained oak and supple tannins. The mouth-filling flavors linger as they expand across the palate. The depth and density of flavors take time to appear.

Food pairing Enjoy with a meal of braised veal cheeks served with roasted butternut squash polenta and fried leeks, or assorted artisan cheeses and fresh fruit to complete a beautiful meal or as a treat after a long weeks.



Cabernet Sauvignon

Grapes 90% Cabernet Sauvignon, 10% Merlot

Region California, US

Vineyard details Hillside, dry farmed and head pruned

Harvest October, Handpicked and sorted

Winemaking Three days cold soak, 30 days of extended fermentation, use free run juice.

Aging 18 months in assorted French oak barrels

Tasting notes A full complement of aromatics provides an appropriate lead-in for this delicious wine. The dark cherry and plum nose is woven with the subtle essence of forest floor, along with traces of oak. The smooth entry flows into the spice-driven palate revealing a core of juicy ripe cherry and dark plum. Layers of cedar, mocha and cocoa swirl throughout, while the supple tannins and gently integrating oak offer balance to the rich flavors. Though easy to sip now, the wine will continue to integrate and the flavors deepen and expand with additional bottle aging.

Food pairing Antipasto of charcuterie, cheese and marinated olives. Bone in rib-eye steak grilled over barrel staves, and finished off with a chimichurri sauce. Potato gratin with crème fraîche and topped with crispy breadcrumbs.