



2016 *NEBBIOLO*

TASTING TEMPTATIONS

Our Nebbiolo encircles the nose in sundrenched cranberries. Browned butter and hits of smokiness are also apparent on the palate. This toasty minx pairs beautifully with turkey and melty provolone cheese stacked on a toasted focaccia roll and topped with fire-roasted peppers and pesto sauce.

JUICY DETAILS

Varietal: 100% Nebbiolo

AVA: Columbia Valley, WA

Aging: Aged 22 months in neutral French and American Oak

Alcohol: 13.7%

TA: 5.9 g/l

Ph: 3.72

Cases Produced: 200

Suggested Retail: \$90

Release Date: January 2019

