

# Nebbiolo



**Price:** \$19.95

**Vintage:** 2011

**Appellation:** Lake Erie

**Residual Sugar:** 0%

**Alcohol:** 12. %

**Varieties:** Nebbiolo (82%), Petit Verdot (12%), Cabernet Sauvignon (6%)

**Winemaking/Ferment Notes:** Grapes are carefully selected and harvested by hand. Winemakers strive for gentle processing to avoid damaging berries. The fruit is split into several small batches and inoculated with different yeasts to achieve the best aromas and flavor profiles. Perhaps the best attribute about Nebbiolo is its perfume. The wine displays aromas of wood smoke, violets and roses. On the palate, the wine is typically high in acidity. Fermentation takes 7-10 days, and then the wine will be pressed off the skins. Part of the blend will be aged in stainless steel and part will be aged in oak.

**Cases:** 76

**Cellaring Potential:** 3-5 years

**pH:** 3.40

**TA:** 7.05 g/L

**Vineyard(s):** Lake Erie appellation

**Harvest Date:** 10/24/11

**Oak Aging:** Aged for 22 months in French oak barrels from Canton and Vicard , 22 months in American oak from Canton, 22 months in Hungarian barrels from Zemplen

**Food pairing(s):** Strong, flavorful meats and cheeses and will compete well with spicy Italian meats and well-aged Parmesan cheese