



ELEVATION TEN

2016 *Fiano*

Clarksburg

TASTING NOTES

Fermented in neutral French oak barrels with native yeast and allowed to age on the lees for 7 months, this maiden release shows aromas of Kumquat, green apple, apricot and mango, with subtle mineral notes. Medium-bodied with a generous mid-palate this wine has good acid balance and a clean finish.

WINE MAKERS NOTES

A grape with a storied history dating back to Roman and possibly even Greek times, Fiano has been cultivated in the hills above the small town of Avellino, 30 miles North-East of Naples for many hundreds of years. In California it is exceedingly rare; in 2016 only 50 tons were produced in the entire state! This maiden release hails from our own Clarksburg AVA and thrives in our rich alluvial soils, warm afternoons and cool evening Delta breezes.

DETAILS

Varietals | Fiano 92% Vermentino 8%

Appellation | Clarksburg

Climate | Clarksburg enjoys warm days and cool nights with afternoon and evening breezes from the Delta

Exposure | Flat

pH Levels | 3.48

Acidity | 6.1/gL

Trellis | Quadrilateral Cordon

Soil | Deep and rich alluvial clay/loam

Picked | 22.0 Brix

Pressing Technique | Whole Cluster pressed

Fermentation Containers | Neutral French Oak barrels

Fermentation Process | Fermented with native yeast, no Malo-Lactic

Yeast | Native

Aged | 7 months on the lees in neutral oak

Residual Sugar | Dry

