



Non-Vintage Napa Valley Schioppettino

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Schioppettino (also called Ribolla Nera) originates in the Friuli region of Italy and Slovenia. We have one of the only plantings in California. An ancient grape, Schioppettino, which means "gunshot," was first mentioned in print in for wedding ceremonies in 1282. It is distantly related to Syrah and Pinot noir.

The wine is 100 percent Schioppettino. The inaugural non-vintage bottling is a combination of our 2013 crop and our 2014 crop. We grafted the budwood onto mature Merlot vines in 2008. So far it has thrived in the moderate marine-influenced climate here at the southern mouth of the Napa Valley.

The wine is a non-vintage blend of 4 barrels of 2013 wine and 2 barrels of 2014 wine. We loved the combination of primary and secondary flavors that the non-vintage blend gave us. In both years the grapes were destemmed and crushed, and fermented in a very small stainless steel tanks. We did a mixture of manual punch downs and pump-overs. We pressed after approximately two weeks on the skins, and aged the wine in neutral barrels for 20 months for the 2013 and 8 months for the 2014.

The pH is 3.81, the TA is 5.1 g/l, and the alcohol is 11.9 %. 145 cases produced.

The Schioppettino has fascinating flavors of cedar, black pepper, violets, and raspberry. It has lots of acid and stony minerality. It has naturally low alcohol and a very refreshing and clean finish.

The Vineyard

The Schioppettino represents 2 rows in our home vineyard in the Western Oak Knoll area of Napa Valley. It was grafted onto 18 year old Merlot vines. Organically managed, with fruit trees at the ends of the rows and flowering bushes throughout for "good bug" habitat, the vines are serenaded throughout the season by kids, coyotes, owls, bees, and the occasional roar of one of our old tractors.