

# 2019 NERO D'AVOLA I REDTAIL

We respect the land where our vineyards grow - our family's connection to nature gives our wine its foundation and individuality. Distinct soil and climate coupled with responsible farming practices highlight the character of each vintage from our generational farm in Lodi, California.

#### **GROWING SEASON**

The 2019 growing season brought above-average winter rainfall that transitioned into a mildly-cold and wet early spring. The first sign of bud-break was slightly later than prior years, however, with a very warm April our vines responded with rapid growth. May arrived with a strong winter-like storm dropping between two and three inches of rain causing fast growing canopies that required leaf pulling and trimming to open the vine for even ripening. Verasion progressed steadily to harvest which began at the end of July and continued through October, where on average there was moderate daytime warmth and cool evenings that helped retain the winegrapes' freshness.

### VINEYARD NOTES

In 2012 the Redtail Vineyard was planted adjacent to our winery in the heart of the Jahant AVA. The 3.62 acre block has open vines with small canopies allowing filtered sunlight to uniformly ripen clusters.

#### JAHANT AVA

Located in the center of the Lodi AVA, the Jahant AVA is geographically the smallest of Lodi's seven AVAs - a total size of 28,000 acres, with roughly 9,000 acres planted to vineyard. It sits on highly dissected river terraces and old floodplain deposits. The classic Mediterranean climate has Delta fog influence, and receives cold air drainage and entrapment within our vineyards.

### **WINEMAKER NOTES**

Nero d'Avola is a unique Sicilian varietal with a strong natural acidity and sweet tannins. Our 2019 vintage presents both these qualities in a light bodied yet robust, fruit-driven wine. The bouquet jumps out of the glass with aromas of ripe strawberry, light spice, and a jammy note reminiscent of fruit leather. These strong notes are rounded out by a gentle wave of zesty acidity. On the finish, the slightly sweet tannins smooth and soften the mouthfeel leaving behind a long, flavorful finish.

#### WINE STATISTICS

SOIL COMPOSITION

Loam. Derivation mixed rock.

VINEYARD PHILOSOPHY

Sustainable Viticulture

**TRELLISING** 

Wide T Vertical Shoot Positioning

LOCATION

38°12'27.7"N, 121°18'01.6"W

**CASES PRODUCED** 

800 | 6 Pack

#### AGING

Neutral French Oak; 22 Months

HARVEST DATE
September 27, 2019
CLONE
Custom

BRIX
24.6°
ACRES
3.62

BOTTLE DATE ALCOHOL
May 17, 2022 14.0%

TA PH RS 5.4 g/L 3.54 0 g/L



## SOIL

### SAN JOAQUIN LOAM

- Moderately deep to hardpan
- Dissected low terraces
- Formed in alluvium
- Derived from granite rock
- 20-100 ft above sea level
- Moderately well drained
- · Permeability is very slow
- · Low available water capacity
- · Runoff is slow

# **CLONE**

#### **CUSTOM**

- Chosen based on variety, site, climate, soil, vineyard design, cultural practices, and desired wine quality
- · Produces very deep color with quality
- Prefers low to medium fertile soils

## **TRELLISING**

#### WIDE T VERTICAL SHOOT POSITIONING

- Vines trained upward with narrow fruit zone
- T-crossarm to train vine vertically
- Trellis optimized for natural air movement and speckled sunlight

# **ROOTSTOCK**

#### **S04**

- Chosen based on resistance to soil pests, soil's texture, chemistry, depth, fertility, water availability, irrigation practice, vineyard design, and variety chosen
- Medium to low vigor
- · Medium to low drought tolerance
- · Works well in cool regions

