



2016 Napa Valley *Grignolino*

“This wine has soul. Its evocative aroma and flavors of savory spices and dried earth could pair nicely with a flavorful osso buco.”

– Wilfred Wong

Grignolino is an Italian varietal from the Piedmont region in northern Italy. The Grignolino grape has large berries with many seeds, very thin skin and a light color. We have developed a great affection for Grignolino since we discovered it back in 1959 and are the only producer of a 100% varietal Grignolino in the U.S.

The 2016 Vintage was a near-perfect growing season in Napa Valley, combined with mild summer temperatures and a series of warm days at the end of the growing season which led to an early start and finish to crush. Although a very busy season, the phrase “short and sweet” applies nicely to this vintage as we were able to bring all our fruit into the winery in a timely fashion and enjoyed perfect ripeness across the varietal spectrum.

The Palate expresses fresh strawberries followed by a lively mix of red fruits. Soaring acidity is sculpted with delicate tannins and a nip of white pepper adds an assertive note to the finish. Lightly chilled, it is one of our favorite aperitifs, and of course, it is perfect with your favorite Italian meal.

Varietal 100% Grignolino

Appellation Napa Valley

Aging Fermented and aged 6 to 9 months in 100% stainless steel tanks