

SINGLE VINEYARD WINE  
2013 GIUSTI RANCH

Farmed by Giusti family  
since 1870's

### VINEYARD DETAILS

Clones	777, 667, 115
Orientation	North/South & East/West
Trellising	Uni-lateral Cordon
Soil	Goldridge

### TECHNICAL DETAILS

Harvest	August 30, 2013
Fermentation	1-ton bins, 5-ton wood open top / 5 day cold soak / 9 day ferment / 5% whole cluster
Oak	40% new French oak / 16 months
Alcohol	14.8%
PH	3.56
Titrateable Acidity	6.4 g/L
Bottling Date	January 13, 2015

### TASTING NOTES

**Nose:** Cinnamon, rich red and black berries, baked cherry pie.

**Mouth:** Black cherry, blackberry fruit compote, layers of fruit flavors with spice.

### FACTS OF NOTE

#### FARMING

Giusti Family

#### HISTORY

Once known as 'La Colina' (the Hill)

#### PLANTED

9 acres

The Giusti family's Sonoma County roots are about as deep as you can find in California. We've made wine from their fruit since 2004 and have enjoyed a great relationship with patriarch Angelo and his kin. They farm their Forestville vineyard with uncommon attention to detail and work closely with us to fine tune their efforts in order to help us get the highest quality possible. This vineyard has slightly warmer days than others we source, developing darker fruit flavors in the grapes that grow around the old homestead.

This property charts the agricultural history of our region well. Farmed by the same family since 1870's, the ranch has been planted to olives, cherries, prunes, apples and, of course, grapes. A fig tree, planted by the original founding family, still thrives on site.

