

Nebbiolo Reserve 2013

BARBOURSVILLE VINEYARDS, VIRGINIA, USA



HARVEST & VINTAGE NOTES

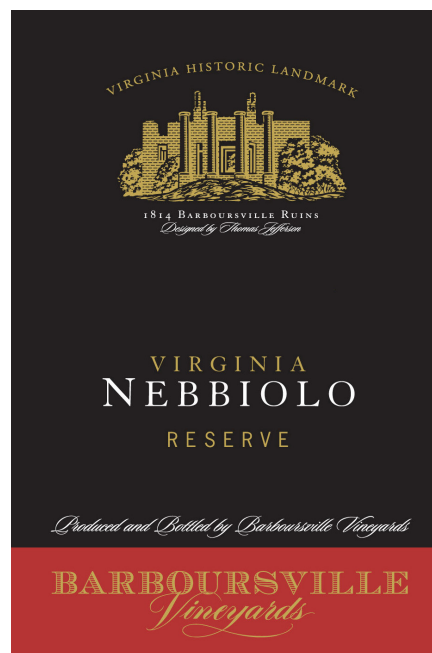
Wine experts still come to this estate in the conviction that Nebbiolo should not be grown outside of Piemonte, only to express disbelief that our Nebbiolo is grown and crafted right here. As usual, this vintage of our Nebbiolo Reserve is one of the stand-out wines of the vintage, a wine of subtlety and finesse as well as power.

The pre-eminent wine of Italy, and possibly of all red wine, Nebbiolo has distinguished itself as one of our leading varietals since our first vintage, 1998. Our style is inspired by Barbaresco in cultivation and aging, and the wine unfolds in bottle at the stately pace for which it is so greatly appreciated by connoisseurs, for the most savory pairings of meats and game.

2013 is a fine vintage, despite some crop losses due to a spring frost, the growing season opened with well timed spring rainfalls followed by favorable dry conditions which enabled us to pick the Nebbiolo at peak condition. Fermentation lasted for 7-9 days on the skins in stainless steel, and Maceration lasted for 10-15 days. It was aged for 12 months in French oak barriques (new 30%, used 70%).

The final wine is elegant and complex, aromatically enthralling with depth of violets, forest loam, dark berry and tobacco notes. Full body and a firm, dense structure followed by a seamless, sustained finish.

AWARDS: PLATINUM, 94 POINTS, Critics Challenge International Wine Competition, 2015



GRAPES: 100% Nebbiolo

ALCOHOL: 13%

RESIDUAL SUGAR: 0.0 g/L

TOTAL ACIDITY: 0.62 g/L

