

2016 INIZI Hi-Jump Red

Mendocino County



Varietals- 40% Dolcetto, 30% Montepulciano, 15% Sangiovese, 10% Barbera, 5% Cabernet Sauvignon

Vineyards- The HI-JUMP Red blend is sourced from three vineyards. The Dolcetto, Barbera, and Montepulciano come from the Foxhill Vineyard in the bench-lands of Mendocino County on the east side of Ukiah. The Cabernet Sauvignon comes from Gina's Vineyard in the heart of Napa Valley, just outside of downtown St. Helena; and the Sangiovese comes from the Venturi Vineyard in the northern bench lands of Mendocino County.

Vintage- Here on the North Coast our season started with a warm spring and above average rainfall. Flowering and set took place without any issues as spring transitioned into a moderate summer with several above average temperature days in August which accelerated ripening and allowed harvest to be completed before abundant rain began falling in mid-October. The result was a near-normal harvest tonnage volume, excellent quality, ideal brix with low pH, and great cellaring potential.

Fermentation: This fruit was hand sorted and fermented in open top fermenters. These ferments were tended to as minimal as possible. Getting punched down or pumped over only when required. On average we used 15% whole cluster to introduce native vineyard yeasts, provide increased aromatics, and deepen structure. Skin time depended on extraction and desired tannin strength but ranged 10-20 days.

Harvest Dates: Varied between September and early October.

Winemaker/Owners: John & Kirsti Harley **Viticulturist/Owners:** A.J. & Jen Filipelli

Cooperage & Aging: The wine was aged in 80% neutral French Oak barrels and 20% 1-year-old French Oak Barrels for 10 months. The goal was a fresh low impact barrel program.

Bottling: August 2017

Production: 1100 cases

Sensory Notes: Medium bodied, round, and complex this Hi-Jump Red showcases hints of Cola, damp earth, leather, and fresh cherry. The tannin is young, lively, and firm enough to keep these varieties true to their roots yet inviting enough to be enjoyed now. A great wine to drink as a stand alone or to be enjoyed with medium to heavy meals.

Technical Information:

pH: 3.62 **TA:** .60 **Alc:** 13.4% **RS:** <0.05g/L