

2017 INIZI Tocai Friulano | Saini Farms, Sonoma County

Varietal- 100% Tocai Friulano, Sauvignon Vert Clone.

Vineyards- Our Tocai Friulano Vineyard is located in Sonoma's Dry Creek Valley. The Saini Vineyard is ancient. The vines date back to the 30's and are still producing beautiful fruit. The vineyard was planted as a field blend Zinfandel vineyard. Among these Zinfandel, Grenache and Petite Sirah vines there is a small handful of Tocai Friulano. We carefully label each vine and harvest them separately. The vineyard is sustainably farmed, Dry farmed, and hand trained.

Yield: ~4.5lbs/vine.

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: The Tocai was "Foot Stomped" and allowed to sit on its skins for 8 hours. The goal of which was to increase texture and aroma in the finished wine. After the skin soak the grapes were whole cluster pressed and allowed to settle for 24 hours. Once clear, the juice was racked to neutral barrels where it was allowed to ferment native until dry. MLF was halted and the wine was lees stirred until the desired texture was achieved. Zero additions or fining were done to this wine.

Harvest Date: September 6th, 2017

Winemaker/Owner: John Harley

Viticulturist/Owner: A.J. Filipelli

Vineyard Owner: Saini Family

Cooperage & Aging: The wine was fermented and aged for 5 months in 100% Neutral French oak barrels.

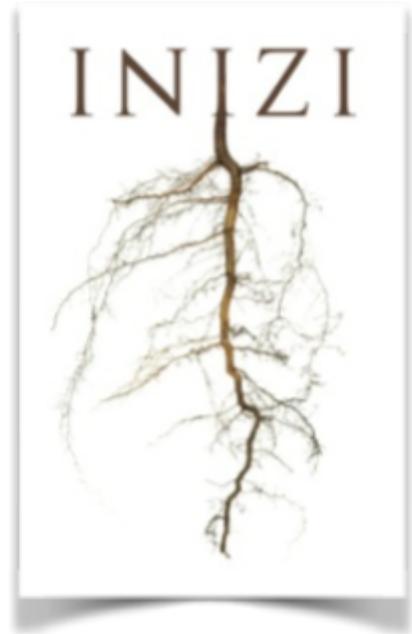
Bottling: January 18th, 2018

Production: 75 cases

Sensory Notes: Crisp, textured, and aromatic. This grassy yellow Tocai Friulano exhibits beautiful aromatics of wet stone, gardenia flower and lemon/lime zest. The acid is tight and focused but provides a perfect backdrop for the round textured finished.

Final Technical Information:

pH: 3.28 **TA:** .74 **Alc:** 12.5% **RS:** <0.05g/L



Suggested Retail Price: \$24