

2011 Terrane Fiano, Fratelli Vineyard, Santa Clara Valley

All Terrane wines are sourced from organic vineyards and employ a pro-biotic approach to wine stabilization. No sulfur compounds are used at any time to preserve Terrane wines.

Grape:

Fiano is planted extensively in the Campania region south of Rome. Wine historians consider Fiano a "classical vine" of southern Italy that likely has its origins in ancient Roman viticulture and may have also been cultivated by the ancient Greeks. In Italy, Fiano wines are considered to have aging potential developing secondary nutty and honey flavors.

Vineyard:

The Fiano was sourced from a sandy river-bench site next to Uvas Creek in the Santa Cruz Mountains. The well-drained, stony soils and the warm days and cool nights make this an ideal spot for Fiano. The mature Fratelli vineyard, farmed by two Italian-American brothers, is one of only four plantings of the vibrant Fiano grape in California.

Winemaking:

Harvest: October 7, 2012

Brix: 23.3 TA: .673 pH: 3.37

Alcohol: 13.9%

Yeast: Native yeast only Fermented in stainless steel

Cases produced: 24 Bottled: MAy, 2013 No Sulfites Added