



giornata

2008 il Campo

Central Coast

Tasting Notes:

The aromas are intriguing with pencil lead, spice box and cake doughnut. The flavors are a mix of sour cherry and boysenberry fruits with a light touch of spice from oak. Perfect with pizza and pasta dishes.

Vineyard Data:

Vineyards: Various Central Coast

Location: Santa Barbara and Paso Robles

Elevation: Sea Level to 2000 ft.

Varieties: Various, mainly sangiovese

Winemaking:

Aged for 10 months in predominately neutral French barrels and some stainless steel barrels. The shorter aging regimen of this wine is designed to help maintain freshness and vibrancy. Light handling of the must was employed to help keep the wine in balance.

350 cases produced.