

RAMIAN – LA MORRA



Vintage:	2005
Appellation:	Sierra Foothills, California
Fermentation:	Cold Soaked 6 days, for a total of 31 days on the skins
Aging:	20 months in French Oak (50% New)
Cooperages:	Sylvain, St. Martin, Quintessence Taransaud, Boutes
Varietals:	55 % Dolcetto 45% Nebbiolo
Alcohol:	14.4%
Release Date:	June 1, 2007
Cases Produced:	Only 230
Suggested Retail:	\$39.00

VINEYARDS & WINEMAKING

Our winemaker, Brian Graham, believes that the vineyard is absolutely the most important factor when creating a wine. “For me, it’s the vineyard that creates the quality and a wine’s uniqueness. Really it’s all about the vineyards.”

2400 feet above sea level, this small vineyard is ideally suited for these classic Italian varietals. This gentle southwest facing hill side allows for maximum sun exposure to insure perfect ripeness. The soils are rocky and very shallow, drastically limiting vigor and the cluster size. This helps to create abnormally small Dolcetto and Nebbiolo berries maximizing their true fruit flavors that they are known for on the best sites in Northern Italy.

The Grapes were picked early in the morning, blanketed with large amounts of dry-ice to keep the very cold and transported an hour and a half Napa. The grapes were allowed to cold soak for 6 days before fermentation began. Fermentation was long and very warm, afterwards we allowed to macerate on the skins for an additional 7 days. Aged in only French Oak barrels for 20 months with no fining or filtering.

TASTING NOTES

The rocky hillside vineyard of Cinnamon Hill creates Nebbiolo and Dolcetto of exceptional quality. Dried flowers with a black cherry, spicy and cedary nose. Elegant black currants and red raspberries are the foundation for this traditional Barolo style wine. This wine is very round, well balanced and has a long multi-layered finish of succulent black fruits, over ripe figs, velvety sweet oak and a touch of cinnamon.