

2015

AGLIANICO

WALLA WALLA VALLEY

Inky darkness to the rim. The nose is loaded with spiced plumb, tobacco, and dried dates. Four full years in clay amphora and oak casks have created absolutely seamless tannins, beautiful profile of red fruits, and a mouthwatering, creamy acidity I can't get enough of. Our third release of Aglianico, and our finest yet. Aglianico is a very late ripening variety, and it is often November before we harvest. 2015 was one of our warmest years on record and this variety is absolutely glowing this year, having been harvested at the peak of its ripening curve.

HISTORY

I first became interested Aglianico after discovering a bottle in New York City from Puglia. After researching it extensively and tasting all the Aglianico's I could get my hands on, I fell in love. This historic grape is planted almost exclusively in the volcanic soils of Southern Italy. My great grandparents, Francesco and Rosa Leonetti, immigrated to Walla Walla from Calabria, which of course furthered my intrigue and connectedness to the variety. Our Serra Pedace Vineyard, planted on a picturesque hilltop in the southern Walla Walla Valley, simply called to be named after Frank and Rosa's hometown. And, of course, I had to plant some Aglianico upon its terraces overlooking the valley.

VINIFICATION

Aglianico is very late to ripening. It is the last fruit we pick each season and inherently expresses its elegant, subtle fruit and aromatics with loads of tannin and acid. It requires four full years in the cellar before bottling, aging in primarily clay amphora and a small portion of oak barrels. This allows the wine to harmonize and the tannins and acids to soften and integrate. A fifth year in the bottle further rewards the finished product and we finally feel it is ready for release!

VINEYARDS IN THIS WINE Serra Pedace

AGING PROFILE

44 months in terracotta amphorae and new, oncefilled, and neutral French oak barrels

BLENDING DETAIL 100% Aglianico

ALCOHOL PERCENTAGE 15.0%



