

# MCEVOY RANCH

2014 | MONTEPULCIANO  
**IL POGGIO**  
MARIN COUNTY  
CALIFORNIA



HARVESTED

One pick, October 2nd

APPELLATION

Marin County, CA

VINEYARDS

McEvoy Ranch Estate Vineyard – Il Poggio

GROWING METHOD

Certified Organic by CCOF

BOTTLED

April 4<sup>th</sup> 2017

COMPOSITION

Montepulciano 100%

FERMENTATION

Native yeasts; open-top French oak puncheons, stainless steel tanks, and concrete tanks

BARREL AGING

17 months in Francois Frères 500L French oak puncheons (53% new)

ABV | pH | TA

13.0% | 3.75 | 6.2 g/L

PRODUCTION

191 cases

RETAIL PRICE

\$35

WINEMAKER

Winemaker Blake Yarger

Consulting Winemaker Maurizio Castelli



## VINTAGE NOTES

After a very dry and warm early winter, we saw nearly nine inches of rainfall in February 2014. Coupled with mild temperatures, budbreak occurred in early March, a few weeks ahead of schedule. Despite the early budbreak and persistent drought conditions, bloom and fruit set took place in favorable weather and resulted in an above average crop. Typically cool mornings and warm afternoons continued through the spring and early summer with an occasional light rain, making for optimal growing conditions. We began picking the last week of August, a week or two earlier than average for our cool, coastal vineyards. We picked the Montepulciano on October 2<sup>nd</sup>, one of the last varietals harvested on our estate.

## WINEMAKING NOTES

With our deep and decades-long relationship with Tuscany and our consulting winemaker, Maurizio Castelli, it was only natural that we explore creating a single varietal offering of our Montepulciano fruit. We previously used it in our Red Piano Mediterranean Blend but were struck with its unique flavors and felt that the time was ripe for it to have its own place in our portfolio. The 2014 vintage was spectacular. We dropped half of the fruit to get the premium quality we wanted. While it was sad to lose some of that excess, the price was well worth it. The flavors are complex and benefited from 17 months of French oak barrel aging.

## TASTING NOTES

Our premiere bottling comes from our certified organic estate vineyard in a specific block that has rolling hills, similar to those in Tuscany. We named this lot "Il Poggio" which means "hill" or "elevated place" in Italian. In California, there are less than 200 acres of this varietal planted. We have 1.5 acres on the Ranch, all capturing the cool coastal breezes. The jackrabbits love traipsing here, hence our whimsical label design.

The wine's color is dark plum, almost black, with a brooding nose of cherry cola and lavender. The flavor spectrum is a mélange of boysenberry, sour cherry, candied raisin, wild strawberry, blackberry, blueberry, Santa Rosa plum, and herbal tones of oregano, basil, and spearmint. This wine will go well with a variety of food choices. Mid-palate one picks up some salinity, the result of our proximity to the Pacific Ocean's sea breezes, along with an earthiness that is a cross between a damp forest floor and Portobello mushroom. 18 months of aging in French oak puncheons round off the lingering finish with tar, tobacco, and freshly roasted coffee bean.

When tasting this wine, we thought of Led Zeppelin and Jackie Gleason. Both are heavy and light, have a certain weight, and are decidedly graceful. The perfect descriptor for this powerful wine that will age well.

