

McEVOY RANCH

2016 | MONTEPULCIANO
IL POGGIO
PETALUMA GAP
MARIN COUNTY



HARVESTED	September 30, 2016
APPELLATION	Marin County, CA
VINEYARDS	McEvoy Ranch Estate Vineyard – Il Poggio
GROWING METHOD	Certified Organic by CCOF
BOTTLED	March 16, 2018
COMPOSITION	Montepulciano 100%
FERMENTATION	Native yeasts; open-top French oak puncheons, stainless steel tanks, and concrete tanks
BARREL AGING	15 months in Francois Frères 500L French oak puncheons (50% new)
ABV pH TA	14.1% 3.77 6.0 g/L
PRODUCTION	110 cases
RETAIL PRICE	\$35
WINEMAKER	Winemaker Blake Yarger Consulting Winemaker Maurizio Castelli



VINTAGE NOTES

2016 brought an easing of the drought that had gripped Northern California for the previous five years. Thankfully, most parts of the North Coast saw reservoirs refilled and soils replenished. From our farming perspective, the wetter winter soils allowed microbes in the soil to flourish, providing more nutrients to the vines the following year. The growing season, relatively speaking, was uneventful in the Petaluma Gap and more than one North Coast grower called the vintage “boring, but in a good way.” The fruit, in virtually all the coastal regions north of the Golden Gate, ripened under mild conditions and held its acidity beautifully. Flavors were fresh and the wines, throughout their development, had a wonderful energy to them.

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. The 2016 is our second bottling of this single varietal and it was picked at end of harvest with grapes that were almost crunchy to the bite. Aged in new and used French oak puncheons, the 2016 Montepulciano is an engaging combination of old and new world characteristics.

TASTING NOTES

The grapes come 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 nearly squid ink black with a complex nose of tobacco, as if one stepped into a full-sized humidor, mixed with petrichor and tar. Flavors of black currant, flint, anise, boysenberry, and some savoriness make it interesting mid-palate and full-bodied. With 50% new oak, the finish style has elements of tar, roasted coffee bean, and grippy tannins. This is a big wine. Enjoy it with roasted vegetables, tomato-based sauces on your favorite pasta, spicy sausages, four-cheese pizza, brisket, grilled lamb, or black bean dishes.

