



Vintage: 2019
Varietal: Fiano
Appellation: Lodi (Mokelumne River AVA)
Harvest Dates: 8/29/2019
TA: 7.65 g/L
pH: 3.09
Aging: Neutral oak barrels
Fermentation: Both natural & Inoculated
Bottling Date: 2/11/2020
Alcohol %: 12.85
Residual Sugar %: 0.20
Cases: 495

2019 Fiano

Estate Grown | Lodi, California

Awards

- 99 Points, Best of Class, Double Gold at the 2020 Sunset Magazine International Wine Competition
- 95 Points, Double Gold at 2020 Harvest Challenge Wine Competition
- 92 Points, Gold from the 2020 Monterey International Wine Competition
- 91 Points, Gold at the 2020 Sommelier Challenge Wine Competition

Tasting Notes

This southern Italian Variety contains aromas of melon, apricot, and buttered pecans. It is bright and fresh on the palate with vibrant notes of sea stone and orange peel. This wine contains an elegant lingering finish.

Vineyard Notes

Estate Grown, this varietal is particularly special to the owners (Panella Family) because it originated in Avellino, Italy. Inland from Naples, this southern Italian province is where the Panella family comes from. Lodi shares some similarities with Southern Italy when it come to climate, and as a result, Fiano seems to be a fantastic fit here on the Northwest side of our estate. The vines are trained on VSP (vertical shoot position) trellis system. Some leaf removal took place on the north side of the rows to help with air flow. A large amount of cropped was thinned (dropped on the ground) to help maintain a balance and increase flavor to the remaining fruit.

Winemaking Notes

Grapes were hand-picked in the morning and gently whole cluster pressed to a temperature controlled stainless steel tank. Next, the juice was racked and split into two tanks. One was fermented naturally (native yeast) the other was inoculated with cultured yeast. After a long cool fermentation, the wine was transferred to neutral oak barrels for a short aging period on light lees with no stirring.

