



Vineyards

Located just south of the town of Healdsburg, Foppiano Vineyards sits on 200 acres in the acclaimed appellation of the Russian River Valley. Cool morning fog and warm summer days create an ideal microclimate for grape growing. The Foppiano Family has been producing world class fruit on this land since its purchase in 1896. Today the vineyard is planted to Petite Sirah, Zinfandel, and Sauvignon Blanc on the warmer bench lands, and Pinot Noir and Chardonnay on the cooler lower lying land close to the Russian River.

Winemaking

The fruit was harvested at night to insure cool temperatures when delivered to the winery. On arrival, the fruit was de-stemmed and put in open top 5 ton fermentation tanks. The fruit was chilled to 45 degrees F and held to soak for 5 days before fermentation was allowed to start, thus insuring good color and fruit extraction. Wine was pressed to French Oak barrels where they underwent malolactic fermentation. The wine was then aged for 14 months in the barrels.

Tasting Notes

Cherry and Cola explode in the aroma, with hints of forest floor in the background. On the palate, Dark ripe berries round out the middle which are followed by notes of cardamom spice and vanilla on the finish.

Harvest Dates: September 1-7, 2008

Alcohol: 14.9%

pH: 3.77

TA: 0.58g/100mL

Barrels: 30% New French Oak, 70% Neutral French Oak

Bottled: April 8, 2010

Cases Produced: 800