

*~ winemaking offers a conversation with the natural world;
wine speaks to seasons past, the earth, its bounty and its pleasures~*

Vintage: 2005

Appellation: North Coast
95% Pagani vineyard
5% Fox Hill vineyard

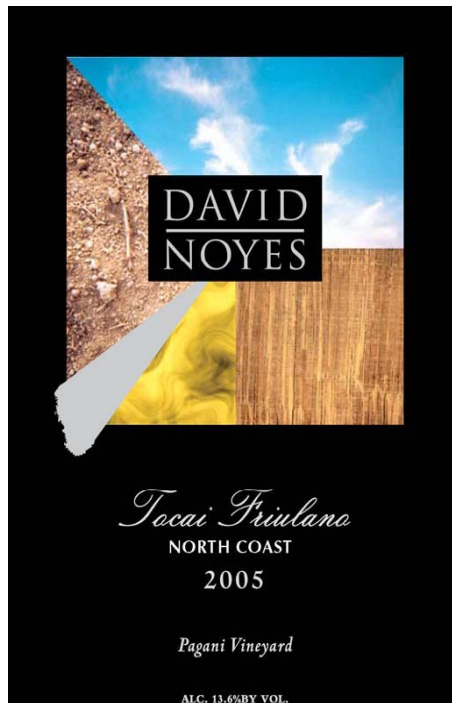
Varietal: tocai friulano

Alcohol: 13.6%

Aging: 7 months in old,
(neutral), French oak barrels

Bottled: June 2006

Released: November 2006



Food Pairing: Steamed clams with tarragon or thai basil; or the traditional pairing with San Danielle air cured ham, (or prosciutto).

A great summer patio wine!

Longevity: 2-3 years

Production: 287 Cases

Tocai Friulano, a favorite in its home region of Northeast Italy, found a niche in California during the 1880's, when it was promoted by various prominent viticulturists as an improvement to the commercial white wine varieties then available. Most of these older plantings vanished with prohibition, or were later supplanted by chardonnay or sauvignon blanc. We feel fortunate to source fruit from one of the few older vineyards still extant, a scant 1.5 acres farmed by Dino Amantite at the Pagani Ranch, originally planted by Felice Pagani, Dino's great-uncle in the early 1920's.

Tocai friulano owes its interest to its contrast of floral aromatics with a mineral, slightly hard finish, consequently we make the wine to emphasize its crisp fruit and delicate flavors by a cold fermentation in neutral barrels and avoid the malo-lactic fermentation.

In the mouth our Tocai explodes with citron, citronella, and white pepper spice. The flavors explore the range of floral fruit to spice, complemented by a persistent mineral finish. The clean finish and assertive floral characters make a perfect complement to fresh clams, mussels, roast chicken or the traditional pairing with cured ham.

David likes to compare his tocai to Zen calligraphy—"One brushstroke, but it contains everything"