



## Montevina Winery Aglianico 2005

### HARVEST DETAILS

Date: October 24, 2005

Brix: 25.9

T.A.: .81gm/100ml

pH: 3.53

### WINE INFORMATION

Alcohol: 14.5%

T.A.: .68g/100ml

pH: 3.62

Cases: 478

Release Date: March 2007



### VINEYARD INFORMATION

Aglianico (Ah-lee-AHN-e-koh) is one of the world's oldest wine grapes that still nearly no one can pronounce. The name Aglianico is a corruption of "Ellenico" the Italian word for Hellenic. Greeks planted the varietal over two thousand years ago in Campania. Away from the gilt and marble of Rome and Venice, Aglianico is still considered a noble red varietal in more provincial Southern Italy. Although highly regarded in its homeland there are only a handful of producers in California. A perfect example of how many things old become new again in the world of winemaking, Aglianico has found a happy home in the more provincial Amador County appellation of Northern California. Traditionally planted in hillside vineyards above 1000 feet elevation, the Montevina ranch makes a perfect home away from home for an ancient varietal that should not be forgotten.



### WINEMAKING

After a relatively early budbreak, the 2005 vintage was drenched in spring. Montevina's estate vineyard received nine inches of rain in March, 8.1 of which came in one week. April and May stayed soaked. Many moms enjoyed the indoor activity of wine tasting while 2.5 inches fell over Mother's Day weekend. A scorching summer blistered onto the scene as a perfect foil to soggy spring. Sweltering heat postponed the arrival of harvest until late September. Thick skinned, rustic, prodigal Aglianico registered no complaints and enjoyed plenty of hang time. Only three tons of Aglianico were harvested and crushed directly into six macro-bins for fermentation. The bins were punched down by hand four times daily to facilitate copious extraction of flavors while managing tannic pick up. Appropriate to its ancient roots the 2004 Aglianico was bucketed into a half ton hand-cranked wood basket press and sent directly to French and American small oak barrels for aging.



### WINEMAKER NOTES

The ancient Greeks spent centuries defining beauty, harmony, happiness, and balance... while cultivating and drinking Aglianico. Pour a glass, reminisce; then quickly forget high school Latin and college symbolic logic. Strong, deeply hued, and fragrant, this Aglianico is highly extracted while maintaining a stoic balance, and the winemaker, as professor, doesn't entirely understand it either. Ancient, iconic, and sublime Montevina 2005 Aglianico tastes like freshly scooped pomegranate with a hint of pith, fireplace, and rosewater. Enjoy with roasted vegetables, grilled sausages, or a leather bound classic.

