Aglianico  NV (17/18 vintages)

Estate Bottled

Kelsey Bench - Lake County

Grown at 1450’ elevation on red, obsidian-strewn soil resulting from Mt. Konocti’s volcanic upheaval, Aglianico is Prima Materia’s most storied bottling.

**Vineyard:** Taurasi Clones VCR 2 (virused with red blotch, tight bunches, larger berries, acidity plus earth, beautifully rustic) and 7 (fruit, spice, small open clusters, more “modern”) planted in 2003 on bilateral north/south cordon utilizing “California sprawl” trellising and St. George rootstock. Though cordon pruning works, we are seeing that Aglianico is very susceptible to pruning wounds, so we are chopping arms and starting over with cane pruning. Approximately 7% Montepulciano interplanted. Nearly dry farmed. No pesticides or herbicides.

**Winemaking:** Hand harvested. Native fermentation in bins, gentle hand punchdowns after a cold harvest and roughly 4-5-day soak. Just a bit of whole cluster as Aglianico doesn’t seem to like very much for us. Bins fermented to different peak temperatures. 16-20 days fermenting then wood-basket pressed at dryness. No sulfur added for one year, no racking until bottling 30 months later (average). Aglianico does not have reduction issues, though it can completely shut down for years, leading to fretting over release dates.

**Vintages:** A study in contrasts. 2017 for us had double “normal” rain fall, and a rollercoaster of heat spikes and cool days, yielding an acid-driven, spicy wines of lower alcohol. 2018 was back to sustained heat, and less than ¼ of the rainfall the prior vintage enjoyed, yielding a broad palate, lower acidity and deeper color and fruit tones. 2018 also had abnormally elegant fine-grained tannins, with Fall perhaps mirroring its homeland in the volcanic Campanian mountains.

**Why non-vintage?** We had 6-weeks of fire in Lake County during 2018, and blending vintages insured that any smoke level would be totally undetectable.



**Aglianico**

with approx. 7% Montepulciano interplanted

and cofermented

40% 2017

60% 2018

About 2.8 tons per acre

11 5-15 year 225l barrels, all quite neutral

No racking until bottling, but occasionally aerated while being left on lees by pumping to a drum then back into barrel

unfined, unfiltered

pH 3.69

TA 6.1gm/l

14.3% abv

260 cases produced