



## NEBBIOLO

### RESERVE

VIRGINIA, 2002

**Vintage report:**

After 4 years of extended dry conditions, 2002 brought a challenging moist growing season. Ample early rainfall allowed flourishing vegetation, controlled by aggressive canopy management. White wine grapes achieved superior ripening overall, furnishing excellent varietal typicity, particularly in the Moscato for Malvaxia and Phileo. Late season rains selectively punished the late-ripening Cabernet Sauvignon, while active green-harvesting permitted Nebbiolo, Cabernet Franc, Barbera and Merlot for Octagon to achieve fine concentration in smaller yields, to produce a beautiful a vintage in these wines.

**Grape varieties:**

100% Nebbiolo.

**Vineyard:**

Goodlow Mountain Vineyard at an elevation of 850 ft with southern exposure. The soil is composed of thick Triassic stratifications of red shale and ancient alluvial conglomerates with inclusions of volcanic rocks. The training method is guyot. There are 1,200 vines/acre with an average production of 4 pounds/vine.

**Harvest:**

Conducted by hand the third week of September.

**Vinification:**

Fermented and macerated for a total of 25 days in stainless steel at a peak of 91°F. Aged 12 months in 60% new and 40% used French oak barrels, bottled in February 2004.

**Production:**

202 cases

**Analysis:**

13.9% Alcohol.  
0% Residual Sugar.  
0.55 Total Acidity .

**Tasting notes:**

A true example of the beauty and power of the most acclaimed varietal in Italian viticulture. Elegant and complex with tar, smoke, blackberry and tobacco notes. Full bodied, with a firm, dense structure followed by a seamless and lasting finish. The wine improves with age and turns into a real gem.

**Food Pairing:**

Oven roasted veal strip loin with fresh morel ragù ~  
Roasted rack of lamb with reduction of Nebbiolo and blackberry ~  
Pan roasted duck breast with dried cherry sauce.