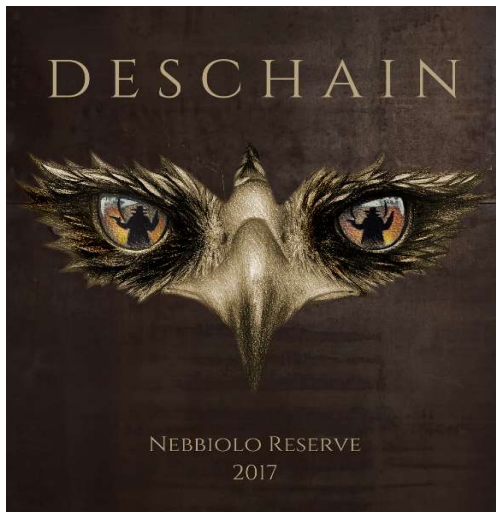


Nebbiolo Reserve 2017



Grapes:	Nebbiolo, 100%
Region:	Lodi, CA
Vineyards:	Watts Vyd, Clements Hills AVA, Lodi, CA
Exposure:	South, Southeast
Altitude:	90 to 451 feet ASL
Vine Training:	Guyot trained, VSP
Vine Age:	Average 21 year vine age
Time of Harvest:	September - October
Vine Density:	2,400 - 2,600 vines per acre
Total Production:	48 Cases
Vinification Process:	The grapes are fermented slowly, in open tanks, at temperatures ranging from 68F - 82F to promote fresh vibrant flavours and fix colour. The wine is then moved to neutral barrique to complete fermentation to dryness. Racked several times at 30-45 day intervals, the wine is then left to rest en barrique until ready to bottle, and bottled with a minimum of filtration.
Aging Process:	After fermentation, the wine rests en barrique, 25% new oak, for 30 months before the wine is bottled.
Alcohol Content:	13.45%
Tasting Notes:	Our Lodi Nebbiolo is a beautiful example of fruit-laden, structured drinkability made in the style of the Old World Piemonte hills from whence it came. Pale garnet in colour, floral notes of rose, tar and mild anise, this wine holds a leathery grip on its cherry and cranberry fruit.
Winemaker:	Willem Johnson
Winery Philosophy:	Deschain Cellars strives to produce handcrafted wines of Old World elegance combined with New World vibrancy, wines that play well with food and that are equally suited to just sit and sip.
Cellaring:	12 - 16 years
Closure:	Cork
Food/Menu Pairing:	Willem's first Nebbiolo is best matched with roasted lamb and mushroom Perrigord truffle risotto.