Vineyard Notes
These Fiano and Coda di Volpe grapes both hail from Sicilia Vineyard in Yuba City. As Yuba City's first vineyard, owner Dave Smith and consultant Diego Barison, set out to grow a successful, vivacious vineyard specializing in warm-weather Italian varietals. Traditionally, Fiano is a white Italian wine grape variety that is grown primarily in the Campania region of southern Italy, and on the island of Sicily. In Campania, this fairly strong-flavored white wine grape is particularly noted around Avellino where the (DOCG) wine of Fiano di Avellino is produced. Coda di Volpe is a white Italian wine grape variety that has been grown historically in the Campania region around the town of Naples. Coda di Volpe means ‘fox’s tail’ in Italian and it references the shape of the grape cluster. It is generally used as a blending wine.

Production
Pick Date: 9/12/2018 at 22.2 degrees brix
Yeast: EC1118
Fermentation: Fermented in stainless steel at 48 degrees Fahrenheit
Malolactic: None
Bottled: 1/2019

Winemaker Comments
This Fiano leads with charming aromas of orange blossom, nectarine and peach flesh, banana chips, honey, and white flowers followed by delightful flavors of tangerine, white peach, pineapple, and macadamia nut, with a lemon meringue pie finish.

Technical Specifications
Appellation
Sutter County
Composition
85% Fiano
15% Coda di Volpe
Alcohol
13.1%
PH
3.33
Total Acidity
0.64g / 100ml
Barrels
100% neutral French oak
Release Date
October 2019
Suggested Retail
$20