



## WEST OF TEMPERANCE

West of Temperance is a new Northern California boutique winery. We produce premium, hand-crafted, limited production California wines made from vineyard designated wine grapes, rare varietals and from off the beaten track California vineyards.

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### 2013 AGLIANICO

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<b>VINTAGE / VARIETAL:</b>	2013 Aglianico
<b>AGLIANICO:</b>	“Aglianico” (pronounced roughly “ahl-YAH-nee-koe”) is a black grape grown mostly in the southern regions of Italy, mostly Basilicata and Campania.
<b>VARIETAL BLEND:</b>	100% Aglianico
<b>HARVEST DATE:</b>	November 2 <sup>nd</sup> , 2013 (Taniguchi Vineyards) October 23 <sup>rd</sup> , 2013 (Heringer Estates Vineyard)
<b>GRAPE SOURCING:</b>	Taniguchi Vineyards, Fresno County, Fowler (Madera AVA), California and Heringer Estates Family Vineyards, Yolo County, Clarksburg, California.
<b>VITICULTURAL AREA:</b>	Taniguchi Vineyard: Fresno County, Fowler (Madera AVA). Heringer Estates Vineyards: Clarksburg, Yolo County, California.
<b>VINEYARD SITE:</b>	Taniguchi Vineyard: 1 acre of 90-year-old Thompson vines grafted over to Aglianico in 2008. Aglianico yields from Taniguchi is 1 ton.  Heringer Estates Family Vineyards: small yields of Aglianico harvested from Clarksburg, Yolo County, California.
<b>SOIL TYPE:</b>	Delhi Sandy Loam, Hesperia Sandy Loam (Taniguchi) Alluvial Sediment (Heringer)
<b>CLONAL SELECTION:</b>	VCR 7 Grottaminarda, Italy and VCR 2 Grottaminarda, Italy
<b>VINEYARD MANAGEMENT:</b>	Earl Taniguchi, Taniguchi Vineyards. Steve Heringer, Heringer Estates Family Vineyards.
<b>JUICE ANALYSIS AT HARVEST:</b>	26 Brix, pH 3.67 (Taniguchi) 23.5 Brix, pH 3.40 (Heringer)
<b>ALCOHOL BY VOLUME:</b>	14.4%
<b>BOTTLING DATE:</b>	March 2015
<b>AGEABILITY (estimated):</b>	Through 2028
<b>OPTIMAL DRINKING WINDOW (estimated):</b>	Now through 2024
<b>TOTAL PRODUCTION:</b>	160 cases
<b>WINEMAKER'S NOTES:</b>	Taniguchi Vineyard: Destemmed, fermented in 1 ton open top fermenters. Heringer Estates Vineyard: 30% whole cluster fermentation and 70% destemmed. Both wines aged in 100% neutral French oak barrels.
<b>SERVING SUGGESTIONS:</b>	This wine may exhibit tartrate crystals (sometimes referred to as “wine diamonds”) in bottle neck / on cork. This is a natural occurrence which shows the wine to have been minimally handled in the cellar. This wine loves aeration. Decant at least one hour before serving.