



WEST OF TEMPERANCE

Fiano: “Fiano” (pronounced roughly “fee-AH-noh” is a white Italian wine grape varietal grown primarily in the Campania region of southern Italy and on the island of Sicily.

2017 FIANO

VINTAGE / VARIETAL:	2017 Fiano
VARIETAL BLEND:	100% Fiano
HARVEST DATE:	October 3 rd 2017
GRAPE SOURCING:	Due Ponti Vineyard, Gilroy, California
VITICULTURAL AREA:	Santa Clara Valley (AVA)
VINEYARD SITE:	Due Ponti Vineyard is nestled between the Santa Cruz Mountains and The Diablo Mountain Range. Sustainably farmed, low yielding and planted on fine sandy loam.
SOIL TYPE:	Fine Sandy Loam
VINEYARD MANAGEMENT:	Michael Viani
JUICE ANALYSIS AT HARVEST:	23.7 Brix 3.5 ph
ALCOHOL BY VOLUME:	14.1%
BOTTLING DATE:	January 29, 2018
AGEABILITY (estimated):	Through 2025
OPTIMAL DRINKING WINDOW (estimated):	Now through 2023
TOTAL PRODUCTION:	68 cases
WINEMAKER’S NOTES:	Grapes were hand harvested and whole cluster pressed upon reception into the winery and fermented cold “sur lie” (on Lees) for 40 days in a stainless-steel tank. Finished wine was then aged for 4 months in a stainless-steel tank prior to bottling.
SERVING SUGGESTIONS:	Serve this wine chilled. Or, for a fuller, richer experience serve at room temperature.