

Haarmeyer

2022

Vineyard: Potrero Vineyard, Clements Hills sub AVA in Lodi. Three rows of Nebbiolo on quadrilateral cordon planted in volcanic soils. This warm region, again, shows how California differs so vastly from from Piedmont in the old world. Similar climate as our Heringer Nebbiolo but different soils.

Cellar: Whole clusters are poured into one ton open top tanks for a native yeast fermentation. Pressed at zero Brix into large format oak vats for a short elevage and native malolactic fermentation. Racked and bottled young to preserve freshness.

The Numbers:

Picked September 28

Brix: 22.8

pH: 3.4

ALC: 13.45%

Bottled February 21