



**2007
Nero Misto**

Harvest Dates: 9/6-10/5
Grape Source: Wood, Massa, Lazar, Siebe, Beaulieu and Naggiar
Blend: 37% Petite Sirah, 25% Zinfandel, 19% Carignane, 12% Primitivo and 7% blend of Charbono, Barbera and Valdiguié
Harvest Brix: 23.8°-26.2°
Maceration: 13-15 days non-inoculated
Aging: 10 1/2 months in used French & American Oak
pH: 3.81
TA: 0.56 g/100ml
Alcohol: 14.2%
Production: 2,473 cases (12 pack – 750 ml)
Release Date: March 2009

Tasting Notes:

The 2007 Nero Misto (Italian for “mixed black”) is ruby colored with aromas of fresh strawberry, plum, and pomegranate and suggestions of cracked black pepper, baking spices and orange zest. On the palate, this medium-bodied wine shows flavors of red plum, ripe cherry and raspberries with a hint of spice. It is soft and supple in texture with bright fruit, silky tannins and a long, complex finish.

Nero Misto is an extremely versatile wine, particularly good with Italian food, spicy southwest cuisine and steaks and chops off the grill.

Drinking beautifully right now, so why wait?
(Although putting a bit down will be a nice surprise 5 - 7 years from now).

