



THE WINERY THE WINES



SITUATED IN THE HEART OF CALIFORNIA'S SHENANDOAH VALLEY, IN HISTORIC AMADOR COUNTY, VINO NOCETO, FOUNDED IN 1987 BY SUZY AND JIM GULLETT, IS A FAMILY-RUN VINEYARD AND WINE BUSINESS, PIONEERING THE RENAISSANCE OF THE NOBLE TUSCAN VARIETAL, SANGIOVESE.

VINO NOCETO IS A SANGIOVESE SPECIALIST, CURRENTLY PRODUCING OVER 9,000 CASES ANNUALLY OF SANGIOVESE FROM ESTATE FRUIT AND NEARBY SMALL VINEYARDS. THE 25 ACRE ESTATE VINEYARDS PRODUCE TWENTY-FOUR ACRES OF SANGIOVESE AND ONE ACRE OF SYRAH.

STYLISTICALLY, VINO NOCETO HAS TARGETED A CHIANTI CLASSICO STYLE, EMPHASIZING THE DELICATE AND COMPLEX FRUITINESS OF THE SANGIOVESE GRAPE. TO ACHIEVE THIS STYLE, VINO NOCETO BLENDS FROM 15-20 SEPARATE IN-HOUSE SANGIOVESE LOTS FOR THE FLAGSHIP WINE. EACH LOT REPRESENTS DIFFERENT CLONAL OR LOCATION SELECTIONS, AND, IN SOME CASES, SPECIFIC WINEMAKING TREATMENTS.

SMALL AMOUNTS OF SYRAH, PETITE SIRAH, AND ALICANTE BOSCHE ARE AVAILABLE FOR BLENDING—UP TO TWO PERCENT OF THE FINAL BLEND— BUT VINO NOCETO FINDS THAT MORE THAN THIS PERCENTAGE CAN RAPIDLY REDUCE SANGIOVESE CHARACTER AND LIMIT ITS FOOD FRIENDLINESS, SO USUALLY THE BLENDS ARE LESS, OFTEN NONE AT ALL. AFTER THE FINAL BLENDING, OAK AGING ALLOWS A SLOW, GENTLE MATURING OF THE YOUNG WINE AND ADDS A LITTLE SPICE TO AN ALREADY INTRIGUING WINE.

THE LAST KEY STEP IS BOTTLE AGING. AT VINO NOCETO, THE WINE IS HELD IN BOTTLE AT LEAST SIX MONTHS BEFORE RELEASE. THIS ADDITIONAL BOTTLE AGE DRAWS THE VARIOUS FLAVOR COMPONENTS TOGETHER, LEADING TO A DISTINCTIVE RED WINE THAT COMPLEMENTS A WIDE RANGE OF FOODS .

COME BY, VISIT THE WINERY, AND SAMPLE SOME OF OUR WINES. WE'D LOVE TO SEE YOU! ***SALUTE!***

SUZY & JIM GULLETT



CALIFORNIA'S SANGIOVESE SPECIALISTS SINCE 1987