

## THE REGION THE VINEYARDS

Amador County is located in the Western Foothills of the Sierra Nevada mountain range in Central California, approximately 120 miles east of both San Francisco and Napa Valley, and 40 miles east of the state Capitol of Sacramento.

Most of Amador County's vines are planted at elevations from 1,200 - 3,000 feet in volcanic Sierra Series soils — primarily sandy clay loam derived from volcanic rock and decomposed granite. These friable, moderately dense soils efficiently retain much of the region's 20 to 24 inches of annual rainfall. The low nitrogen and phosphorous content of the soils results in sparse vine canopies, affording the grapes excellent sunlight exposure. Amador's warm climate, high solar radiance (luminosity) and low humidity promote the full ripening of grapes.

With cuttings from Montevina, Caparone, and U.C. Davis sources, most of the Sangiovese at Vino Noceto is grown on 5-C, a resistant rootstock of moderate vigor. Vine spacing varies, with the newer sections planted 3x9. The vineyard has evolved to unilateral cordon pruning with a cordon wire and two pairs of catch wires. A vertical canopy exposes the ripening fruit to good light and air movement while shading for the hottest part of the day. This approach represents a compromise of Tuscan and Californian practices, Jim's own ideas, and economics.

Every vine is on a drip irrigation system. "As the vines mature, we irrigate less and less," states Jim Gullett, owner of Vino Noceto. "We are not organic in farming, but do believe mother nature knows best and try to practice low interference methods."

Noceto has been actively participating in Sustainable practices for many years, including sustainable farming, winemaking, and solar power usage. Currently 100% of the winery, 90+% of the well (irrigation) and about 50% of the Tasting Room energy needs are provided by solar power.