

SUPER GNARIO

"IT'S A ME, GNARIO"

VINTAGE // 2023

VARIETAL // 70% NEBBIOLO, 30% BARBERA

VINEYARDS // ALTA GAVIOTA, MORA

APPELLATION // HAPPY CANYON OF SANTA BARBARA

FERMENTATION // OPEN TOP FERMENTERS FOR 17 TO 47 DAYS, PUNCHDOWNS TWICE DAILY

ÉLEVAGE // 14 MONTHS IN FRENCH OAK, 10% NEW

TASTING NOTES // LUXARDO CHERRIES, RUSTIC FRUIT PUNCH, IRON OXIDE, GARRIGUE

PAIRINGS // BLACK TRUFFLES, RED SAUCE WITH GUANCIALE, LOW LIGHTING

ALCOHOL // 13.9%

UPC // 850066041376

SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • MINIMAL SULFITES

We continue deeper down the pipe dream of making great wines from Italian varieties in California. This little blend of Nebbiolo and Barbera is inspired by the great table wines of Piedmont and Northwest Italy. The savory and rustic vibes take center stage while the underlying fruit provides comfort and makes sure everyone knows this is from California, not Langhe (or even the Mushroom Kingdom). As we are always conscious of our sustainability efforts, no Koopa Troopa were harmed in production of this cuvée. We hope you enjoy it.

FIELD RECORDINGS.

LOCAL KNOWLEDGE. TRADITIONAL TECHNIQUES.
AN OREGON TILTH CERTIFIED ORGANIC WINERY.

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