



UVAGGIO

The Tiers (and the tears) of Uvaggio

We are not attempting to duplicate what Europe has to offer. Rather, we are creating our own interpretations, aiming to synthesize the best of both worlds - European elegance, Californian opulence. We seek to honor many centuries of tradition in crafting our contemporary iterations. Our goal is to offer intriguing and affordable wines, with piquant characteristics and ample nuance, to complement a vast and dynamic range of modern menus.

Vermentino – We planted our first block in 2003, which was the first in Lodi (and today we are the largest grower in the AVA). After a decade of planting, sourcing and evaluating five different sites (all having the ‘Tablas Creek’ clone) by 2014 we decided our newest block is our favorite. Situated in light silty alluvial soil near the base of the Sierra Foothills, due to its early bud break and delayed maturity, it offers considerable hang-time and we optimize flavor development.

Moscato Giallo - This variety is relatively obscure in Europe and is so uncommon in the U.S. that our government does not even recognize it as a varietal. Generally considered the most sophisticated of all the Muscat variants, it offers a subtlety which is usually lacking in the realm of tutti-frutti. We are the only grower in the Lodi AVA (and one of few in California) and we produce both dry and sweet versions of Moscato, from this extremely unique late ripening cultivar.

Zelo Bianco - Over thirty years ago we planted the first Pinot Grigio vines in Napa-Carneros and today, it is very difficult to imagine that was ever considered daring or risky. A lot has happened during the intervening years, including several eye opening and mind expanding visits in Alto Adige and Friuli. In Italian ‘zelo’ means zeal and we harness it in crafting this Napa-Carneros sourced ‘omaggio’ to the Südtirol.

Cinsault - Our Rose is comprised mainly of Cinsault from the renowned Bechthold Vineyard. At 130 y.o., these vines are perhaps the oldest Cinsault in the world. We augment the juice from this coveted vineyard, with its exotic expression, by co-fermenting small percentages of Vermentino and Grenache in creating our interpretation of a Provencal style pink.

Primitivo - Though quite similar, it is a variant of California’s ‘own’ Zinfandel. When we learned about a new vineyard (propagated with the Clone 3 selection) planted at an exceptional Lodi site on Kirschenmann Lane (with its fine sandy loam, low vigor soil) we were instantly captivated by this vineyard, offering nicely concentrated aromas and flavors.

Barbera - We love Barbera in all its various manifestations and it has anchored our portfolio for twenty vintages. About ten years ago we discovered a 50 y.o. Lodi block with an older and weak field selected clone (producing just ~2.0-2.5 tons per acre) which annually results in a wine with a lean yet focused intensity, from entry to a palate renewing finish.

Zinfandel - Although Lodi is the epicenter for old vine Zin, we decided to head for the hills. Crafted in a bold, hedonistic style from a 19th Century heritage selection, it is cultivated on its own roots (hence our Latin term ‘radix vinea’) growing in soil of decomposed granite at about the 2200 foot elevation in El Dorado’s Fairplay AVA.

Vermentino Passito - When due to a winery expansion our first Vermentino block was destined for removal, we felt an obligation to capture a sense of its brief legacy. This was truly a ‘full geek’ effort (no SO₂, no yeast, barrel fermentation, barrel aging, etc.). An ‘omaggio’ to Liguria’s Sciacchetrà, with each sip we wistfully recall our visits to Cinque Terre.