



UVAGGIO

Vini Particolari dal 1997

Since our founding in 1997, l'Uvaggio di Giacomo has been dedicated to producing vibrant and distinctive wines (i.e. vini particolari) from lesser known and underappreciated Italian cultivars, grown here in California.

In doing so, I have drawn on over forty vintages of experience in California, along with several in Italy. During the last twenty, I have sought out unique varieties and old vines sustainably grown; from the far North Coast down to the south Central Coast, eastward to Lodi and up in the Sierra Foothills, in an effort to craft a diverse and imaginative range of wines inspired by the regional wines of the Mediterranean basin.

Just prior to 1997, a fortuitous event occurred. I was very fortunate to experience the diverse facets of Italian winemaking and exposure to their many wine styles, which served to recalibrate my palate and thinking. It catalyzed for me the idea of melding vinous sensibilities, to temper a new world propensity for opulence with an old world sense of restraint.

By the 2005 vintage we were simply known as Uvaggio and we committed to focus primarily on vineyards in the then emerging Lodi AVA. By exploring new sites and in planting lesser known cultivars, we held fast to our eclecticism - to consistently produce an array of wines possessing flavor, style, offer value and equally important, will complement our Mediterranean lifestyle.

Most significant among them are Vermentino and Primitivo, both from Lodi. We also produce an Alto Adige inspired white blend from Napa Carneros; plus Barbera, Grenache, Moscato (both dry and sweet iterations), Rosato, Zinfandel and a passito. So we should have something for just about everybody's taste. And more than enough work to stay busy.

Our offerings reflect our outlook; first and foremost by being wines we enjoy drinking! Our approach to vinification is fairly minimalist with some key attributes being lower alcohols, vibrant acidity and fresh fruit flavors, a judicious use of new oak (if any, at all) and they are purposely dry. And mouthwateringly delicious.

While we may not appeal to the masses, we remain an enticing and attractive alternative to the 'same old, same old' for those seeking a break - folks who will embrace Uvaggio in terms of fun and different, tasty and affordable. Our metaphoric shiny new Alfa (though in reality a used GMC pick-up) is always heading towards the intersection of craft and consumer. And we look forward to enjoying a bicchiere (i.e. glass) of Uvaggio with like-minded amici.

per cent'anni - Jim 'Giacomo' Moore