

# Wrath

## 2017 Wrath Ex Dolio Falanghina

### Overview

Wrath represents a nexus of nature and an unbridled passion for winemaking. We produce site-driven Pinot Noir, Chardonnay, Syrah, and Sauvignon Blanc from our estate vineyard and respected properties in the Santa Lucia Highlands. Our production is small, our distribution is limited and our wines reveal attitude, passion, and an inherent respect for what a vineyard can give us.

### Philosophy

Our wines are a record of the topography, geology and climate of a finite, naturally defined piece of land over the span of a growing season. They chronicle the elaborate dance between terroir, grape, people and time. While all of our wines possess strong varietal characteristics, their real strength is their ability to deliver the unique aromatics, flavors and textures of a specific site.

### Vineyard

Our Estate San Saba Vineyard is set in a sheltered nook just below the Santa Lucia Highlands AVA. The estate consists of 72 acres of which 67.75 are planted to Chardonnay, Pinot Noir, Sauvignon Blanc, Syrah and Falanghina. This is a cool site with little rainfall and one of the longest growing seasons in the world. Our soils, Arroyo Gravelly Loam and Hanford Gravelly Sandy Loam, provide a low-vigor, well-draining, disease- and pest-free medium for our vines. They also impart a subtle mineral quality to our wines.

To preserve our local ecosystem, we have worked with viticultural consultant Steve McIntyre to develop a certified sustainable farming program tailored to our estate. In addition to protecting the local environment, we believe it allows us to produce wines that are more authentic and specific to our terroir.



### Production Notes

Wrath owner, Michael Thomas, is an archaeologist with two excavations in Italy. The southern dig outside Pompeii has uncovered the first known wine importing/exporting business that was operating at the time of the Vesuvius explosion. Our 2017 Ex Dolio Falanghina combines known Roman winemaking techniques with modern day protocols. Falanghina grapes used in this bottling come from the two rows of this ancient Campanian grape planted on our estate vineyard. It is fermented on the skins in the dolium (the modern version of an ancient clay fermenting vessel) until dry. Then racked off and placed back into the dolium for 6 months of aging. It is left naturally unfiltered and unfinned before bottling.

### Technical Data

|                |                      |
|----------------|----------------------|
| Composition    | 100% Falanghina      |
| Vineyard       | San Saba Vineyard    |
| AVA            | Monterey             |
| Oak            | none, aged in Dolium |
| Alcohol        | 13.5                 |
| Cases produced | 72 cases             |