

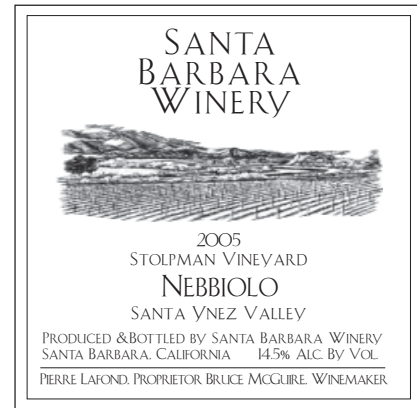
# SANTA BARBARA WINERY

## 2005 NEBBIOLO

Winemaker Bruce McGuire jumped at the chance to make his first Nebbiolo back in 1998 when a small amount became available from Ballard Canyon's Stolpman Vineyard. Following the 2004's second edition acclaim, Bruce again jumped at the availability of Stolpman fruit in 2005 to produce our third vintage of Nebbiolo.

Nebbiolo is a true vintners' challenge. Often described as the noblest grape of Italy, it is found in the northern Piedmont region and is most familiar when bottled as Barolo and Barbaresco. One of the most finicky grapes to grow, Nebbiolo will reward careful site selection with heady, beautiful wines. Should the soil, exposure, or climate be less than ideal the vintner is handed truck loads of frustration in the form of under ripe grapes and thin, uninteresting wines.

The naturally very high tannin and acid found in this grape meant a long time in the barrel (bottled in March of 2007) and then almost a year and a half of bottle aging before Bruce deemed the 2005 Nebbiolo ready for release. The tannins will continue to resolve and flavors will further develop through 2012. Try this beauty with a steaming dish of white truffle pasta or experiment with a variety of artisan cheeses from the Piedmont region.



### HARVEST

Dates: November 5, 2005

Vineyards: 100% Stolpman Vineyard,  
located in Santa Ynez Valley

Sugar: 25.2°Brix

### WINE

Barrels: 19 months in Hungarian  
barrels, 18% new oak

Total Acid: .73

pH: 3.26

Alcohol: 14.5%

Production: 261 cases  
Sugg. Retail Price: \$28.00

