



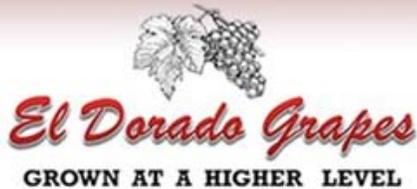
University of California
Agriculture and Natural Resources

Cooperative Extension

Italian Variety Tours with Professor Vittorino Novello

Aug. 2-3, 2016

Presented by Lynn Wunderlich, UCCE Central Sierra Farm Advisor
Aug. 4, 2016 Evening Seminar



Sponsored by UCCE-Central Sierra
Lynn Wunderlich, Farm Advisor

Amador Winegrowers Association
Amador Vintners Association

El Dorado Grape Growers Association
El Dorado Winery Association

Anonymous donation in honor of a father-daughter trip to Italy
Lava Cap Winery-Jones Family
Terra D'Oro



All of the participating growers and winemakers!

El Dorado County tour: Aglianico

Doug Leisz, grower, Arrasstra Vineyards; Marco Capellii, winemaker.



CA. Variety notes: Sensitive to mildew; thin skinned; very late ripener and slow to go into verasion; high in acids, strong firm tannins, low pH.

Interior Southern Italy, Campania: cane pruned; tight late clusters can mean rot; aged about 2 years; easy extraction of anthocyanins; high tannins.

El Dorado County tour: Fiano, Arneis

Ron Mansfield, Goldbud, Vineyard Manager; Hank Beckmeyer, La Clarine, winemaker.



CA: 2800 ft. elev; deep rich soils. Still experimenting w/young vines. Poor yield last year (frost). Aggressive leaf removal this year with ave. crop. One vintage a blend, one Fiano alone. Very long (natural) fermentations. Small clusters yield small amount of juice. Herbal earthiness; tropical flavors; holds acidity.

Italy: Fiano grown where Aglianico is (S.). Quite vigorous. Rec. 30% of cluster is exposed to diffuse light. Fiano higher acidity than Arneis. Arneis-grown in N. good body and complexity. Suggest wood during fermentation to provide more structure.

El Dorado County tour: Nebbiolo

Sheila Bush, Sumu Kaw vineyard; Paul Bush and Ryan Wright, Madronã



CA: Planted 1997. Early budbreak (frost). Vigorous. 101-14 RS. 3,000 ft. elev. Always cane pruned. 4 canes. Canes fragile. Keep to lower yield to improve color (3-4 tons). Took time to appreciate. Very tannic, lovely with food (GARLIC). A lot of experimenting: Rosé, and slightly blended (first 20%, then 1.4% Barbera) red. Organic. 1st year mildew.



Italy: Sheila's comments true to variety. Difficult to grow-early to bud, late to harvest. Named due to the wax on the berry; "nebbia" 14th of Nov. Grown in N. Italy. Fertility high along the cane. Difficult to vinify due to tannins and problem with color stability. Need long time for maceration, long aging period. Aged in very large barrels (100 HL). "Marks the soil". Used to blend with Barbera, but now no blend for Barolo.

El Dorado County tour: Barbera and Dolcetto

Bill Naylor, grower, Naylor vineyards; Steve Ryan, Oakstone, and Ruggero Mastrosiero, Mastrosiero, winemakers.



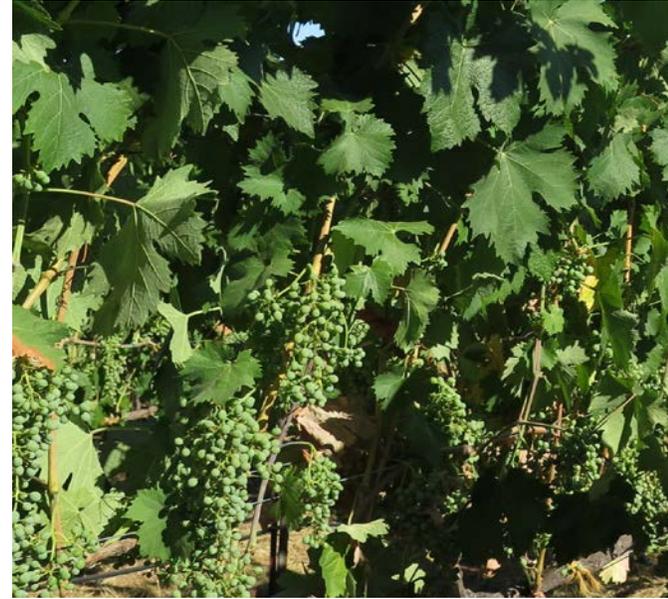
CA: planted Barbera in 1996-Davis clone. Experiment. Compact clusters and vigorous. Poor yield on Barbera last 2 years-this year estimate 40% less. Shatter. Cane pruning will give 5 tons/ac. Initially on VSP, then added wider cross arms and tucked the shoots. Now experimenting with converting spurs to cane pruned. Problem in wine with high acidity. Dolcetto wine doesn't have a lot of sugar-low alcohol below 14%. Low yields in the past so smaller lots to work with. Extended maceration to soften tannins.



Italy: N. and Sicily. Poor reputation "wine of the people". Grown for tonnage. Can have a lot of rot. Now, trying to recover the position. Reduced max. allowable tonnage to 12 metric tons/ha (= 5.3 here). Low pH, a lot of anthocyanins and less tannin. Opposite of Nebbiolo. Better to drink young. 2 problems: promotion, and phytoplasma (*Flavescence dorée*) disease. Barbera very sensitive; Nebbiolo tolerant.

Amador tour: Vermentino

Josh Lyman, vineyard manager; Rich Merryman-Casino Mine Vineyard; Jessica Tarpy, winemaker.



Ca: 5th leaf on 3309. Last year light crop; this year huge spurs-trying to slow down vigor. Dug 28 soil pits prior to planting. Left kicker canes and pulled leaves on morning side. Haven't fertilized. Trying to balance. Atypical 9*5 spacing. Harvest first or second week in Sept. First harvest low tonnage. Whole cluster, in steel, bottled young. Citrus/lychee.

Italy: most important white variety. Grown on Coast of Tuscany and Sardinia-sea breeze. Highly productive and highly vigorous. Canopy: Fruit balance general rule: 1 sq. meter for 1 Kg fruit= 10.7 sq. ft. for 2.2 lbs. Tolerant of mildew. Fresh expression in the wines, characteristic of salinity on the coast. FISH pairing.

Amador tour: Barbera

Dick Cooper, grower/owner, Cooper vineyard; Michael Roser, winemaker.



CA: Dick gave history of Barbera in Amador. Darrell Corti suggested it; planted in 1979-1980. Grown like Zinfandel-head trained. No winemaker wanted Barbera on wire (overcropped?). Now grows 40 acres, at 5 tons per acre. 9-10 winemakers take it. Irrigated so basal leaves dry up and fall off late in season, opening canopy. Played with number of spurs: 6 not enough, 24 too much. 16 spurs. Expensive to grow-seconds are dropped. Crown suckered.



Josh added that Italy story is similar to experience in CA: hard to get winemakers to try Barbera. In Valley is blended, here grown as a varietal. Lighter crop this year. Head trained Cooper method works. Leaves 10-12 spurs and shoot thins. Only drops second crop.

Amador tour: Sangiovese

Vino Noceto: Jim Gullet, owner; Rusty Folena, winemaker; Dave Brown vineyard manager.



CA: Sangiovese in Amador a bold move for Gullets in 1987-88. Darrell Corti helped. 4 selections and a true FPS clone planted-trying to discover what works here. Changing vineyard conditions, climate, make every year a challenge. Crop to 3.5 tons/ac. Finicky grape, as block gets older, it gets easier to grow. Predict a week later harvest this year than last (mid-Oct), in past have gone to mid-Nov. Thin heavy, clip off wings. Excited about Alticina clone, very tannic, very acidic, ripens early. Fermented in different styles-130 gal. Fr. Oak with untoasted heads helps color stability and knocks down the oak. Make several single clones and a Chianti style wine. High acidic-great with food. Keep alcohol down so can distinguish clones.

Italy: Most important variety-only grown in S. Very old, big inter-variety diversity. A lot of synonyms. Doesn't have good color stability, better to blend. Very vigorous, not easy to grow. Important to have several clones to blend (over 100 available).

Amador tour: Barbera, Primitivo, Greco.

Shake Ridge Ranch: Ann Kraemer, owner/grower; Derek Irwin, La Certosa; Tim Borges, Portalupi, Michel Havill, Bella Grace; winemakers.



CA: Shake Ridge planted in 2005 and 2009-46 acres. Different aspects and slopes allow different variety placement. Barbera clones 171 (FPS 5,3) and AT-84 (FPS 4). 420A RS for hi Mg/low Ca soils. Primitivo on 1103P. Crop estimation done by weighing 75 clusters at seed hardening (around July 4). Berries are smaller and clusters lighter this year. First thought area too warm for white varieties. Wanted high acidity, chose Greco for uniqueness. Skinny budwood and shoots. Juice is dark orange. Converting from head trained since too little fruit.



Italy: is Primitivo Italian? Vittorino has a theory it is, by way of Venice and Bari. Year ago considered too high in sugar; now quality has changed. Tradition was to have a double harvest, the second to increase the acidity of the first. Have selected clones with lower crop yields. Not Greco di tufo but Greco di bianco. Very vigorous in Italy. Very special training system. Good minerality, good acidity.

THANK YOU, and
THANK YOU VERY
MUCH TO
VITTORINO!

