



Nero d'Avola 2018

100% Nero d'Avola
Mendocino County, CA · 565 cases

small talk

Intoxicating nose. Versatile and balanced with both bright acidity and dark forest fruit; dusty tannins that are approachable now, but this wine can also be aged.

big talk

“I spent a very impactful vintage working with this grape at COS in Sicily, so the fact that Nero d'Avola even exists in California—AND I get to work with it in both the vineyard and cellar—makes my heart happy. Our inland sites have a hotter climate and shorter spring season that make low-input farming a reality.”

Benson Ranch (63%) in Ukiah; 14 year old head trained, dry farmed vines, gravelly loam soil and **Fox Hill Vineyard (25%) in Talmage Bench;** 33 year old vines; sandy loam soils (as far as we know the oldest Nero d'Avola in CA) and **Chiarito Vineyard (12%) in Ukiah;** a new vineyard that we farm ourselves; 27-year old vines, head trained, no till, loam soils. All farmed according to organic principles without pesticides, herbicides, and synthetic fungicides.

sales talk

Our first love

This wine is a carefully crafted love letter to our warm climate Nero d'Avola from three different sites in Mendocino County. This bottle wears it's heart on its sleeve and extends a warm invitation for special dinners, long conversations, or some time waiting patiently in the cellar.

A new classic

Although originally from Sicily, Nero d'Avola is one of California's future classics. With depth, tannin, and acidity to age, this grape thrives here. We are one of less than a handful of CA producers, but others are planting this warm climate variety as we speak.

Pairing perfect

A striking balance of shadow and light is one of Nero d'Avola's most endearing idiosyncracies. You'll find a lively brightness from the grape's ability to hold onto acidity in warm Mediterranean climates, and enriching darkness in its characteristic forest fruits. This dramatic contrast makes this wine a compelling companion for bold flavors and textures.

alluring

balanced

elegant

precise

a textural feast

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