



**2006  
Nero Misto**

Harvest Dates: 9/21-10/16  
Grape Source: Wood, Chavez-Leeds, Pelkan, Massa, Souyoutzis, Rossi and Naggiar  
Blend: 38% Zinfandel, 34% Petite Sirah, 10% Syrah, 10% Carignane, and 8% blend of Gamay, Alicante Bouschet, Grand Noir, and Barbera  
Harvest Brix: 22.8-27.7  
Maceration: 13-15 days non-inoculated  
Aging: 10 ½ months in used French & American Oak  
pH: 3.65  
TA: 0.52 g/100ml  
Alcohol: 14.2%  
Production: 1,158 cases, 750 ml & 200 cases, 375 ml  
Release Date: March 2008

**Tasting Notes:**

The 2006 Nero Misto (Italian for “mixed black”) is deep blackish-burgundy colored with a nose of dark black fruits, dried herbs, pepper, leather, and wild blueberries. This delicious “field blend” styled wine has a strong mid-palate with flavors of pomegranate, black fruits, dried cherries and figs with a hint of spice. The wine is medium to full in body, with juicy fruit, firm tannins, great acid balance and a long, lush finish.

Nero Misto is an extremely versatile wine, particularly good with Italian food, spicy southwest cuisine and steaks and chops off the grill.

Drinking well right now, though it can't hurt to decant. Will cellar well for the next 5 – 7 years.