



L.A. LEPIANE NEBBIOLO ALISOS VINEYARD

certified organic

In 1917 Luigi A. Lepiane (*Lay-pea-ab-nee*) migrated from Calabria and ended up settling east of Monterey Bay. There he opened a grocery store, butcher shop and eventually a short-lived winery. Three generations later, his granddaughter Alison resurrected the L.A. Lepiane label. She's a central coast native who appreciates both the "new" Cali wave of wines with clarity and elegance, while also appreciating the kiss of sun on her grapes.



VINEYARD

- Site:** In the hills above Los Alamos in the Alisos Canyon of Santa Barbara.
- Soil:** Based on weathered sandstone and shale, the Paso Robles and Disquoc formations, with a rare limestone streak.
- Vines:** From one acre planted in the 1990s.
- Varieties:** Nebbiolo.

CELLAR

- Vinification & Aging:** Raised in 600L casks for 30 months followed by 20 months in bottle. Only one racking and very minimal SO2 additions.
- Production:** 85 cases.
- Profile:** Bright cherry, balsamic, orange pith, and tar on the nose. There's an energy to the palate with lifted berry flavors, harmonious balance of acid, and generous polished tannin.
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