



Creating Wines *Worthy* of Our Customer's Taste

Manzoni



A VINTNER'S DREAM

Tucked away in Monterey County, you'll find a vintner's dream. The Monterey region is a land of coastal mountains, fertile valleys, and cool maritime breezes that contain rocky, alluvial soil. Here, the powerful combination of soil, elevation, and climate, have all contributed to give each of our vintages a powerful style.

The cool, foggy mornings and evenings, as well as reliable afternoon sunshine, along with a long growing season, give our grapes the extra hang-time on the vine to fully develop and attain maximum varietal potential.

LOW YIELD MEANS SUPERIOR HARVESTS

From 1999 to 2003, the Manzoni Estate Vineyards planted Pinot Noir on five acres. Two clones imported from France, Dijon 777 and 115. Then, in 2005, we planted four and a half acres of Syrah, the Estrelle and 470 clones.

In many vineyards, high yields are the standard. The Manzoni Estate Vineyard strives, instead, for low yield – just three to four tons per acre. The crop is thinned by hand during ripening process dropping the green fruit and small clusters. This meticulous process assures that the fruit is properly ripened. Superior harvest standards, relying on hand labor and hand selection of grapes, assures you that each wine you have purchased is a premium vintage made only from the finest fruit.

PERFECTION IN WINEMAKING

Each vintage represents the finest efforts in winemaking. The Manzoni Family is dedicated to creating wines that are the perfect marriage of terroir, barrel regime, and winemaking skill. The result is highly acclaimed vintages designed for your cellar.

"From the start, our business has been family-owned and family-run. Our goal is to distinguish ourselves with limited production but with a grand vision," says Mark Manzoni.

"It is our dedication that gives us distinction in a rapidly expanding industry. Our dedication to standards of hard work, integrity, and uncompromising quality creates wines worthy of our customers tastes."

Fine winemaking is both an art and a passion, but it is also a science requiring a knowledge of alchemy. The Manzoni family relies on the idea of terroir. This is the time-honored method of combining soil, slope, sun exposure, with a nod to the gods of weather to let the grape varieties show their unique characteristics.

A PHILOSOPHY OF AMAZING WINES

They have chosen to grow grapes on California's cool coastal mountains, ridges, and benchlands. Here, they strive to give you the richest, most intense flavors with a unique and memorable character. "We believe that our family philosophy and our beliefs in vineyard methods, along with our dedication to perfecting our winemaking skills, result in amazing wines that you will find consistently intense, complex and palate pleasing," says Mark and Mike Manzoni.