

Manzoni

ESTATE VINEYARD



THE FAMILY

Joseph Manzoni came to the United States from Switzerland in 1920, settling in the small town of Greenfield, California. What initially started as a dairy business evolved into cash crop farming, and later the vineyards cultivated by Manzoni Estate Vineyards today. With him, Joseph brought the art of winemaking which he introduced to friends and family. This proud tradition grew into what is now the Manzoni Estate Vineyard, founded by his son Louie Manzoni, and his grandsons, Mark and Michael Manzoni. In 1990 the family converted five and a half acres of land to vine rootstock. In 1999, with the planting of imported clones, the Manzoni Family turned their dream into a reality.

THE VINEYARD

The Manzoni Estate Vineyard lies overlooking Monterey County's Salinas Valley, located on an alluvial bench at the base of the Santa Lucia Mountains. Here in the Santa Lucia Highlands AVA, the powerful combination of soil, elevation and climate all play an important role in flavor development, giving each vintage its own unique character. The Manzoni vineyard currently consists of three different Pinot Noir clones covering 4.5 acres, including 777, 115 and a special clone locally referred to as La Tache. Syrah clones Estrella and 470 cover the remaining one acre.

“Our dedication to standards of hard work, integrity, and uncompromising quality creates wines worthy of our customers tastes.” - Mark Manzoni

THE WINE

Since their inception Manzoni Estate Vineyards has dedicated themselves to producing wines of distinction; wines with intense flavor and memorable character. The Santa Lucia Highlands, long known for producing world class Chardonnay, have more recently developed an exciting reputation for Pinot Noir. In exploring that movement, the Manzoni Family has focused their estate efforts on Pinot Noir. While Pinot Noir is the estate focus, the family has discovered an exciting opportunity to explore the production of cool climate Syrah as well. In recent years, Manzoni Estate Syrah has garnered more attention than the Pinot Noir! When it comes to Chardonnay, the Manzoni's take advantage of their close proximity to some of the best Chardonnay vineyards in California.



2007 CHARDONNAY
Lucia Highlands Vineyard



2007 PINOT NOIR
Family Estate Vineyard



2007 PINOT NOIR
Private Reserve



2007 SYRAH
Family Estate Vineyard

Awards	Gold Medal BTI 90 points (Exceptional)	—	Double Gold Medal SF Chronicle Wine Competition	Editor's Choice Wine Enthusiast 91 points
Appellation	Santa Lucia Highlands	Santa Lucia Highlands	Santa Lucia Highlands	Santa Lucia Highlands
Varietal Composition	100% Chardonnay Wente Clone 4	100% Pinot Noir clones 115 & 777	100% Pinot Noir clones 115, 777 & La Tache	99.9% Syrah, Estrella & 470 clones
Harvest Brix	26.2	27.1	27.5	27.3
Alcohol Content	14.8%	14.8%	14.9%	14.8%
Total Acidity	8.7 grams/liter	6.0 grams/liter	6.6 grams/liter	7.2 grams/liter
pH	3.38	3.73	3.68	3.68
Production	450	310	90	290
Wine Description	Mandarin rind, ripe pear and tropical aromas of pineapple and banana. Soft texture with a yeasty/creamy character. A touch of austere citrus with a smoky finish due to French oak.	Distinct aromas of cranberry, rose petal, and orange rind are nicely balanced with a hint of smoky French oak. Medium-bodied in style, with soft tannins for immediate enjoyment, this wine pairs well with lighter cuisine, especially chicken, pork, and white fish.	Dried red and black fruits especially leaning to raspberry. Herbal notes of rosemary and green tea aromas are complemented with a hint of new leather. Firm tannin structure will guarantee ageability.	Brilliant red color with pronounced northern Rhone-like ground white pepper and some Campari liquor. Pomegranate, licorice, and mocha/vanilla aromas are complimented with soft tannin structure.
Winemaker's Notes	The vineyard is located in the coolest northern part of the Santa Lucia Highlands AVA. The 2007 season was late yet the grapes were harvested in ideal conditions yielding a wine of excellent flavor and intensity; half of which went into French Oak barrels for fermentation. The other half was tank fermented and received extensive lees contact. All of the wine went through 100% ML fermentation.	The home vineyard is located mid-way along the SLH bench. We use both clone 115 and 777 for complexity and balance. Moderate temperatures were consistent throughout the growing season delivering low yields and intense flavors. All grapes were hand harvested and crushed into 1 ton open top fermenters and allowed to cold soak. A small percentage of whole berries were also used in the fermentation. Barrel aging was in used and new french oak for 11 months.	The best clone 115 and 777 grapes from the home vineyard were selected to complement the La Tache clone berries which make up the heart of this Reserve wine. Moderate temperatures throughout the growing season allowed the Manzioni's to harvest at the peak of ripeness. The grapes were allowed to cold soak for 4 days with 15% whole berries carefully placed at the bottom of the fermenter. Barrel aging was in 60% new french oak for 10 months.	Each of the two vineyard blocks of Syrah on the Manzioni Estate offers a unique influence on the resulting wine. The Estrella clone site sits on a wind-exposed plateau above the clone 470 block which is more protected. The grapes were hand harvested under ideal conditions and cold soaked for 72 hours with a few buckets of viognier allowed to mingle in the juices. Barrel aging occurred in a combination of new and used French oak.

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