

CONIGLIO

Coniglio Wines: Napa Valley



BACKGROUND

LOCATION:

Coniglio Wines is based in St. Helena, Napa Valley California. Wines are made from six different viticultural areas within the Napa Valley

COORDINATES:

Phone: 888.726.6796 Fax: 888.726.6796 Mail: 543 Mund Road St. Helena, CA 94574, HYPERLINK "<http://www.conigliowines.com>" www.conigliowines.com

FOUNDED:

Charles E. Coniglio, Steven C. Coniglio and Craig A. Becker founded Coniglio Wines in 2001. Their partnership spans twenty-five years of friendship, family, tradition and triumph. The vision of the partnership is to produce hand crafted single vineyard wines that reflect the uniqueness and express the nuances of Cabernet Sauvignon from each mountain district in the Napa Valley.

MANAGEMENT:

Charles Coniglio, President; Steven Coniglio, General Manager/Sales; Craig Becker, Winemaker

VINEYARDS:

Coniglio Wines has searched for vineyards that exemplify the best combination of site, soil, and viticulture from each of the mountain districts in Napa Valley. Cabernet Sauvignon is sourced from vineyards on Diamond Mountain, Spring Mountain, Oakville, Atlas Peak, and Howell Mountain. The Cabernet Franc is sourced from a vineyard on the valley floor north of St. Helena, and the Sauvignon Blanc is sourced from Pope Valley.

WINEMAKING:

The red harvest begins when the grapes reach full maturity: the perfect balance of flavor, tannin, mouth feel, and acid. Because of the inherent variability of mountain grapes, vineyards are usually picked at least twice, all by hand. The grapes are first sorted in the field and again at the winery before crushing. The berries are de-stemmed, crushed, and pumped to tank. A 50 degree cold soak precedes native wild yeast fermentation. The must is pumped-over twice per day until dryness, reaching a maximum temperature of 85 degrees. The wine is macerated at an elevated temperature for three to five days, and then drained overnight. The free run is barreled down for aging to both new French oak and once-filled French oak for up to 24 months. The actual percentage of new French oak depends on the density and quality of the grapes, typically 50% new French oak is used on most wine lots. Wines are typically bottled unfiltered after a light egg white fining.

The Sauvignon Blanc is hand picked when it expresses the bright tropical flavors and balanced acid, usually around 25.5 Brix. The grapes are whole cluster pressed to 1.6 bars, and then the juice is settled overnight. Without chilling the juice, roughly 60% of it is barreled down into new and used French oak for fermentation. The remaining juice is fermented in tank at 60 degrees, for up to thirty days. After the tank has fermented down to 1 degree brix, the wine is barreled down into used French oak. Natural yeast is used for primary fermentation. Malolactic fermentation is inhibited by the addition of sulfur, and the wine is stirred *sur lie* for 5 months, the wine is barrel aged for nine months, and bottled after a light fining with isinglass and whole milk.

CURRENT RELEASES:

2001 Cabernet Sauvignon; 2002 Cabernet Franc

FUTURE RELEASES 2005:

nigli and 2002 Cabernet Sauvignon Atlas Peak

