



Varietal:	100% Ribolla Gialla
Brix at harvest:	20.4
Alcohol:	12.6%
Cooperage:	Aged 5 months in 8-10 year old French oak barrels
Production:	39 cases

In the Vineyard: Although the Russian River AVA is known more for Pinot Noir than anything else, its climate is well suited to ripen this unique grape that is indigenous to Friuli. Gialla is the Italian word for yellow, and as this grape ripens, that is the color it assumes. In Tanya's Vineyard the soil is mostly clay and it holds what little rainfall there is during the summer. Still, harvest nets only about 2 tons per acre so the quality and intensity of the grapes is high. This vineyard is named for his wife and located in the back yard of Chris Bowland, who farms hundreds of acres in Sonoma County. It is his "labor of love".

In the Winery: Gently pressed to barrel and fermented with wild yeasts under 70 degrees until dry; malolactic fermentation was stopped.

In the Glass: Medium yellow color, brilliant; aromas of pear, light honey, a note of saffron and a floral accent might give the impression of a sweet wine but the palate is dry; the flavors echo the nose, full texture, lively acids and some white pepper on the finish; good length. Should be cellared for at least three months and should drink well for another decade. This wine should never be over-chilled; cellar temperature or warmer for service.

JIM COWAN, OWNER/WINEMAKER
WWW.COWANCELLARS.COM
828.260.0005