

SUPER GNARIO

"IT'S COOL AND ALL BUT..."

VINTAGE // 2022

VARIETAL // 85% NEBBIOLO, 15% BARBERA

VINEYARDS // ALTA GAVIOTA

APPELLATION // HAPPY CANYON OF SANTA BARBARA

FERMENTATION // OPEN TOP FERMENTATION IN 1.5 TON BINS FOR 45 DAYS WITH 50% STEM INCLUSION ON THE NEBBIOLO. BARBERA IS FULLY DESTEMMED AND FERMENTED FOR 21 DAYS IN BINS.

ÉLEVAGE // 14 MONTHS IN 100% FRENCH OAK, 30% NEW

TASTING NOTES // LUXARDO CHERRIES, RUSTIC FRUIT PUNCH, IRON OXIDE, GARRIGUE

PAIRINGS // BLACK TRUFFLES, RED SAUCE WITH GUANCIALE, LOW LIGHTING

ALCOHOL // 12.9%

UPC // 742779422309

SUSTAINABLE • NO ADDITIVES • NATIVE YEAST **VEGAN • MINIMAL SULFITES**

We continue deeper down the pipe dream of making great wines from Italian varieties in California. This little blend of Nebbiolo and Barbera is inspired by the great table wines of Piedmont and Northwest Italy. The savory and rustic vibes take center stage while the underlying fruit provides comfort and makes sure everyone knows this is from California, not Langhe (or even the Mushroom Kingdom). As we are always conscious of our sustainability efforts, no Koopa Troopa were harmed in production of this cuvee. We hope you enjoy it.

FIELD RECORDINGS.

LOCAL KNOWLEDGE. TRADITIONAL TECHNIQUES. AN OREGON TILTH CERTIFIED ORGANIC WINERY.

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