



CENT'ANNI

CENT'ANNI IS LOCATED IN THE HEART OF THE SANTA YNEZ VALLEY OFF OLD CALZADA ROAD. UNDULATING HILLSIDES ARE PLANTED TO TINY BLOCKS OF HIGH DENSITY CLASSIC TUSCAN VARIETALS.

2014 BUONI ANNI BIANCO

SANTA YNEZ VALLEY

Buoni Anni Bianco is sourced from grapes grown at three top vineyards in Santa Barbara County. The blend is 35% Cent'Anni Estate Pinot Grigio, 32% Honea Vineyard Tocai Friuliano, and 33% Sierra Madre Vineyard Pinot Bianco. The Cent'Anni Estate Pinot Grigio is pressed lightly and stainless steel fermented, the Honea Vineyard Tocai Friuliano is stainless steel fermented and aged eight months in neutral French oak barrels, and the Sierra Madre Vineyard Pinot Bianco is barrel fermented and aged in new French oak barrels for eight months.

The wine is a combination of tight and rich – a wine made specifically for the table. The Pinot Grigio brings a lean, bold intensity and grape flavors with lovely textured fruit. There are notes of melon and herbs; full and fleshy with lovely depth. The Pinot Bianco is fresh, focused and citrusy with lovely oak notes added to the intense, concentrated fruit. The Tocai Friuliano is very pure with lemon, herbs and a richer texture. The resulting blend is intensely colored – green, gold, and grassy hues. It's a bold wine with great focus and silkiness that marries perfectly with appropriate cuisine. Buoni Anni Bianco is the companion white wine to Buoni Anni Sangiovese and Cent'Anni Estate Sangiovese Riserva.



VINTAGE CONDITIONS:

With our continued drought and early spring conditions the plants started growth in February and flowered with warm clear skies which helped to produce above average yields.

WINE ANALYSIS: pH = 3.30, TA = 6.6 g/L, Alc = 12.5%

RELEASE DATE: Fall 2016, 360 6 pack cases



"Doug Margeterum takes his mastery of making clean and distinctive Burgundian and Rhône wines into Italian whites with this blend of 35% Pinot Grigio, 33% Pinot Bianco, and 32% Tocai Friulano from three different vineyards. Lemon peel, lime zest and crisp nectarine show on the nose while the palate's sparkling acidity reveals flavors of white flowers, lemon cream and pear, all wrapped around a steely core."

– Oct 2017

JAMIE AND JULIE KELLNER HAVE MADE A COMMITMENT TO CLASSIC TUSCAN WINES. PARTNER IN THE PROJECT IS WINEMAKER DOUG MARGERUM. THE ESTATE HAS BEEN PLANTED WITH NUMEROUS CLONES OF SANGIOVESE, CANAILOLO, COLORINO AND A BIT OF PINOT GRIGIO ON THE HILLY SLOPES OF THE LOS OLIVOS PROPERTY. THERE ARE OVER 2,400 VINES PER ACRE.

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TASTING ROOM: 32 EL PASEO, SANTA BARBARA, CA 93101 • 805.845.8435