



“...boysenberry... white pepper
...satin finish.”



*W*e have been farming our land since 1943, blending our northern Italian heritage with our California roots. Our family chose the lion from St. Mark’s Cathedral in Venice, Italy to symbolize our rich history. Today, we continue this tradition by offering Estate wines for you and your family to enjoy.

2010 QUADRIGA

HOPLAND RANCHES n ESTATE BOTTLED

Quadriga: “a chariot drawn by four horses abreast,” Webster’s Dictionary

Select fractions of our 4 Italian varietals; Sangiovese, Primitivo, Dolcetto and Barbera, were blended from the 2010 vintage to produce the eighth iteration of our proprietary ‘Quadriga’.

Sangiovese	45%	Harvested October 16th Harvest Stats: 25.1 brix, 0.53 TA, 4.17 pH
Primitivo	33%	Harvested October 1st Harvest Stats: 27.1 brix, 0.56 TA, 3.82 pH
Barbera	11%	Harvested October 11th Harvest Stats: 25.2 brix, 0.90 TA, 3.51 pH
Dolcetto	11%	Harvested October 11th Harvest Stats: 23.3 brix, 0.42 TA, 4.04 pH

All wines had 2 day cold soaks and 9-10 days on the skins.
18 months in 100% French oak, 9% new oak

TECHNICAL ANALYSIS:

Bottling Date:	June 2012
Cases Produced:	1,500
Alcohol:	14.5%
Total Acidity:	0.59
pH:	3.73

TASTING NOTES:

Quadriga or a “chariot carried by four horses” was an ancient Italian symbol of triumph. Celebrating our Italian heritage, we created a proprietary blend of Sangiovese, Primitivo, Barbera, and Dolcetto. With aromas of spice cake, boysenberry, and blueberry, our unique combination exhibits white pepper and dark fruit with a long satin finish.

SUSTAINABLE WINEGROWER

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