



“ ...strawberry... spice
 ...long finish of blueberry.”



We 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.

2012 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 2012 vintage to produce our proprietary ‘Quadriga’.

Sangiovese	30%	Harvested October 9th Harvest Stats: 23.8 brix, 0.42 TA, 4.01 pH
Primitivo	28%	Harvested September 29th Harvest Stats: 24.4 brix, 0.57 TA, 3.73 pH
Barbera	24%	Harvested October 9th Harvest Stats: 25.6 brix, 0.83 TA, 3.58 pH
Dolcetto	18%	Harvested October 2nd Harvest Stats: 23.5 brix, 0.69 TA, 3.49 pH

Morning loads only, de-stemmed remaining as 75% whole berries.
 All wines had 3 day cold soaks and 14-20 days on the skins.
 Pumped over caps 2-4 times a day.
 18 months in 100% French oak, 10% new oak

TECHNICAL ANALYSIS:

Bottling Date:	June 2014
Cases Produced:	1,000
Alcohol:	14.5%
Total Acidity:	0.59
pH:	3.64

TASTING NOTES:

Quadriga, a “chariot carried by four horses”, is an ancient Italian symbol of triumph. Celebrating our Italian heritage, we created a proprietary blend of Sangiovese, Primitivo, Barbera, and Dolcetto. With aromas of strawberry, earthiness and spice, our unique combination exhibits a lot of fruit with great mouth feel and a long finish of strawberry and blueberry.

SUSTAINABLE WINEGROWER

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