



“floral, caramel, blackberry...  
long berry and rhubarb 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.

## 2013 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 2013 vintage to produce our proprietary ‘Quadriga’.

Sangiovese	40%	Harvested September 27th Harvest Stats: 23.8 brix, 0.39 TA, 4.02 pH
Primitivo	28%	Harvested October 10th Harvest Stats: 25.2 brix, 0.42 TA, 3.94 pH
Barbera	16%	Harvested September 28th Harvest Stats: 24.5 brix, 0.80 TA, 3.52 pH
Dolcetto	16%	Harvested September 27th Harvest Stats: 22.3 brix, 0.44 TA, 3.89 pH

Morning loads only, de-stemmed remaining as 50% whole berries.  
All wines had 48 hour cold soaks and individual lots averaged 18 days on the skins.  
Pumped over caps 2-4 times a day.  
18 months in 90% French oak, 10% American, 25% new oak.

#### TECHNICAL ANALYSIS:

Bottling Date:	June 2015
Cases Produced:	500
Alcohol:	13.5%
Total Acidity:	0.58
pH:	3.56

#### 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 floral, caramel and mocha, our unique combination exhibits blackberry notes in the beginning, subtle oak in the middle and a long berry and rhubarb finish.

#### SUSTAINABLE WINEGROWER

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[www.brutocaozellars.com](http://www.brutocaozellars.com)