



*“violet, caramel, berries...strawberry
crème and toasted almond 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.

2014 QUADRIGA
HOPLAND RANCHES  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 2014 vintage to produce our proprietary ‘Quadriga’.

Sangiovese	30%	<i>Harvested September 22nd</i> <i>Harvest Stats: 24.8 brix, 0.54 TA, 3.52 pH</i>
Primitivo	33%	<i>Harvested September 13th</i> <i>Harvest Stats: 26.7 brix, 0.60 TA, 3.98 pH</i>
Barbera	21%	<i>Harvested September 16th</i> <i>Harvest Stats: 26.3 brix, 0.78 TA, 3.40 pH</i>
Dolcetto	16%	<i>Harvested September 16th</i> <i>Harvest Stats: 24.4 brix, 0.45 TA, 3.98 pH</i>

Morning loads only, de-stemmed remaining as 50% whole berries. Cold soaked all lots for over 48 hours prior to fermentation. In temperature controlled tanks, pumped over caps 4-2 times a day. Individual lots remained on the skins for an average of 18 days. 18 months in 90% French oak, 10% American, 25% new oak.

TECHNICAL ANALYSIS:

Bottling Date:.....	June 2016
Cases Produced:.....	1,000
Alcohol:.....	13.5%
Total Acidity:	0.62
pH:	3.59

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 violets, berries and honey caramel, our unique combination opens with raspberries and blueberries, a cinnamon stick middle and a long, strawberry crème and toasted almond finish.