

Raspberries & strawberries...mocha...

Dark plums...malted chocolate



Le 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.

2020 Quadriga

HOPLAND RANCHES



ESTATE BOTTLED

GRAPES:	Sangiovese	25%	Harvested 9/29, Brix 25.5
	Primitivo	52%	Harvested 9/24, Brix 23.5
	Barbera	18%	Harvested 9/28, Brix 25.0
	Dolcetto	5%	Harvested 9/24, Brix 23.0

HARVEST: Hand picked September 24th - 29th.

PRODUCTION: Morning loads only, de-stemmed remaining as 50% whole berries. Cold soaked all lots for 48 hours prior to fermentation. In temperature controlled tanks, pumped over 4–2 times a day. Individual lots remained on the skins for average of 18 days.

18 months in 90% French oak, 10% American oak, 25% new oak.

TECHNICAL ANALYSIS:

Bottling Date:	June 2022
Cases Produced:	
Alcohol:	
Total Acidity:	0.64
pH:	3.74

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. The nose is serenaded with a bouquet of raspberries, strawberries, and bright red fruits, complemented by gentle undertones of lavender, mocha, and sweet vanilla. As it graces the palate, this wine reveals deeper layers of cherry and dark plums. The mid-palate, bursting with blueberries and toasted hazelnuts, seamlessly transitions into a finish marked by fruit-forward notes and the indulgent allure of malted chocolate.



SUSTAINABLE WINEGROWER

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