



THE CENTRAL COAST GROUP PROJECT (CCGP)
2013 "SUPER-CALI" RED TABLE WINE
SANTA BARBARA COUNTY
(SUPER-CALI SERIES)

saucefest, bubbas!

"saucefest" was a wine dinner that i hosted in my downtown loft in Los Angeles from 1998 to 2004 -- & this wine is dedicated to the memory of it. we drank through a world of incredible wines, ate a lot of sauce & it was an invaluable chapter in my wine education & journey.

(it was also an unusually excellent time. to this day the three original members & i can't get through a regular conversation without enthusiastically belting out "saucefest!" & "it's a saucefest, bubbas!" at least several dozen times.)

although it is much more versatile, we specifically like to think of this as our red sauce wine: spaghetti & meatballs with Sunday gravy; chicken parm; spinach lasagna; grandma's homemade potato gnocchi & pizza... you get the idea. it's a saucefest!

saucefest, bubbas!

TASTING NOTES BY ANTONIO GALLONI

"The 2013 Red Table Wine Super-Cali is a Sangiovese based blend. Lifted and also quite lithe in shape, the 2013 has much to offer. Perfumed and bright, red-toned fruit are nicely pushed forward, while the contributions of Cabernet Sauvignon and Merlot aren't especially obvious. The lots for the 2013 spent a whopping 108-133 days on the skins. The blend is 60% Sangiovese, 30% Merlot and 10% Cabernet Sauvignon."

WINEMAKING

- 60% SANGIOVESE/30% MERLOT/10% CABERNET SAUVIGNON
- 100% NATIVE/AMBIENT FERMENTATION
- 108 - 133 DAYS TOTAL MACERATION TIME
- ML COMPLETED ON THE SKINS
- AGED FOR 30 MONTHS IN 100% NEUTRAL FRENCH OAK PIÈCES {24 MONTHS ON THE GROSS LEES}
- 16% ALC./3.51 pH
- HAND BOTTLED VIA GRAVITY
- UNFINED/UNFILTERED
- 98 CASES (12/750ml) + 24 MAGNUMS (1.5L) PRODUCED