

breaking bread



2022 Dolcetto Teldeschi Vineyard, Dry Creek Valley

Varietal:	100% Dolcetto
Appellation:	Dry Creek Valley
Harvest:	September 2022
Fermentation:	Fermented in one-ton, open top fermenters
Alcohol:	12.5%

Winemaker Notes:

This is the inaugural vintage of Dolcetto for Breaking Bread as we introduce a portfolio of California Italian varietals to the brand. California, and Dry Creek Valley in particular, have storied Italian roots and influence that we are honored to represent in our wines. Italian varietals are becoming increasingly popular and well adapted in California and produce wines with great food friendly acidity.

Vineyard Description:

This Dry Creek Valley Dolcetto is made from a vineyard that is located next door to our winery, which means the fruit takes a tractor ride over immediately after picking. This vineyard is farmed and owned by one of our mentors and close friends, Ray Teldeschi, whose family hails from the Piedmont region of Italy and wanted to pay homage to his Italian roots by planting this somewhat obscure varietal over 20 years ago.

Tasting Notes:

This Dolcetto is a pretty food wine, with medium body and tannins, and the signature acidity that the varietal is known for. It would be best paired with charcuterie or classic Italian fare, including meatballs, pizza, or a hardy risotto.