

## FACT SHEET

### Company Name and Address:

Vergari Wine Company

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### Overview

Founded in 2003 by owner/winemaker David Vergari, The Vergari Wine Company strives to hand craft Pinot Noir and Cabernet Sauvignon from vineyards that are exclusively suited to those varietals.

Vergari's non-interventionist winemaking and focus on specific vineyard sites results in small lot releases. The inaugural 2003 release was a mere 200 cases of Pinot Noir and 100 of Cabernet Sauvignon, with the current production still less than 500 cases per year. Vergari's goal is to continue to seek out small and unique vineyards that are meticulously farmed specifically for those two varietals and to create wines that distinctively voice those one-of-a-kind places. The wine is sold directly to consumers, specialty wine shops and restaurants. Vergari Wine Company is located on the World Wide Web at [www.VergariWines.com](http://www.VergariWines.com).

### About David Vergari

While studying Enology and Viticulture at UC Davis, Vergari interned at *Sonoma-Cutrer* and *The Hess Collection* in Napa Valley, and worked abroad at *Coldstream Hills* in Australia and *Covisa* in Spain. Landing back in California, David worked his way up to Research Enologist at *Joseph Phelps Vineyard* before moving to *Rutz Cellars* in the Russian River Valley, where he not only became the winemaker, but honed his skills and appreciation for Pinot Noir. Then, after four years as Head Winemaker at *Maddalena Vineyards*, David decided to launch his own label, The Vergari Wine Company.

In his spare time, David acts as a consulting winemaker and teaches extension wine courses at UC Irvine.

### Winemaking

Winemaker/Owner David Vergari shepherds the wine from vine to bottle, ages them solely in French oak barrels and trusts that if he's doing his job well, each wine will display its own "voice" – its own distinctive and unique character. Extensive sorting is employed – first in the vineyard and then twice in the cellar – before the grapes are cold soaked and allowed to begin fermentation. Primary fermentation via native yeasts and native malolactic fermentation finish in the barrel, all of which are French oak. The wines are aged on fine lees in the barrel until bottling, which is done without fining or filtration.

### Vergari wine traits:

- Pinot Noir and Cabernet Sauvignon
- Vineyard designated from prime Northern California sites
- Unique reflection of vineyard, vintage and varietal
- Strong structure, leading to additional complexity with aging