

CENT'ANNI

Santa Ynez, California



2012 Buoni Anni, Bianco, Santa Ynez Valley (488 six pack cases produced)

Buoni Anni Bianco is sourced from grapes grown at three top vineyards in Santa Barbara County. The blend is 34% Cent'Anni Estate Pinot Grigio, 32% Honea Vineyard Tocai Fruiliano and 34% Sierra Madre Vineyards Pinot Bianco. The Cent'Anni Estate Pinot Grigio is pressed lightly and stainless steel fermented, the Honea Vineyard Tocai Fruiliano is stainless steel fermented and aged eight months in neutral French oak barrels, and the Sierra Madre Vineyards Pinot Bianco is barrel fermented and aged in new French oak barrels for eight months. The wine is a combination tight and rich – a wine made specifically for the table. The Pinot Grigio brings a lean tight, bold, intensity and grape flavors with lovely textured fruit. There are notes of melon and herbs; full and fleshy with lovely depth. The Pinot Bianco is fresh, focused and citrusy with lovely oak notes added to the intense, concentrated fruit. The Tocai Fruiliano is very pure with lemon, herbs and a richer texture. The resulting blend is intensely colored – green, gold, and grassy hues. The wine is rich, toasty, tight and powerful. It's a bold wine with great focus and silkiness and marries perfectly with appropriate cuisine. Buoni Anni Bianco is the companion white wine to Buoni Anni Sangiovese and Cent'Anni Estate Sangiovese.

Release Date: May 1, 2014

Jamie and Julie Kellner have made a commitment to classic Tuscan wines. Partner in the project is wine maker Doug Margerum. The estate has been planted with numerous clones of Sangiovese and a bit of Pinot Grigio on the hilly slopes of the Los Olivos property. There are over 2,400 vines per acre along with the only plantings of Canaiolo and Colorino in California.

CENT'ANNI

Santa Ynez, California

**2010 Buoni Anni, Santa Ynez Valley
(1748 six pack cases produced)**

Our goal is to make classic Sangiovese that is dry, lean and complex. The typical Sangiovese aromas of spice and violets are here; complemented by ripe, earthy currants and black cherry. The wine has a wonderful silky texture. The tannins and firm acidity are present but integrated. Even though we are growing in one of the cooler climates in California we still get fully physiological mature grapes. The firm but benevolent framework means it's drinkable now, as the acidity and smooth tannins have resolved after two years in large neutral French oak puncheons.

Release Date: May 1, 2014



Jamie and Julie Kellner have made a commitment to classic Tuscan wines. Partner in the project is wine maker Doug Margerum. The estate has been planted with numerous clones of Sangiovese and a bit of Pinot Grigio on the hilly slopes of the Los Olivos property. There are over 2,400 vines per acre along with the only plantings of Canaiolo and Colorino in California.

CENT'ANNI

Santa Ynez, California

WINE BY THE GLASS

2012 JOVIS Bianco, Santa Barbara County offered as keg wine

A rich full wine that is 43% estate grown Pinot Grigio fermented in stainless steel tank and 57% Pinot Bianco barrel fermented and aged in barrel for 8 months. Think rich but with acidity. It's perfect for a trattoria styled restaurant for a white wine by the glass.

Release Date: May 1, 2014

2012 JOVIS Sangiovese, Santa Ynez Valley offered as keg wine

We present this Sangiovese made from fruit grown at our neighbors' properties. It is a blend from four distinctive locations: 40% from Stolpman Vineyard (Ballard Canyon AVA), 30% from Three Creek Vineyard (Happy Canyon of Santa Barbara AVA), 25% from Oak Savanna Vineyard (Foxen Canyon) and 5% Honea Vineyard (Alamo Pintado).

2012 was an abundant harvest and we have a wine that is the perfect accompaniment to rustic cuisine, flavorful pasta dishes, artisanal flatbreads, stews, and grilled meats.

Release Date: May 1, 2014

Jamie and Julie Kellner have made a commitment to classic Tuscan wines. Partner in the project is wine maker Doug Margerum. The estate has been planted with numerous clones of Sangiovese and a bit of Pinot Grigio on the hilly slopes of the Los Olivos property. There are over 2,400 vines per acre along with the only plantings of Canaiolo and Colorino in California.