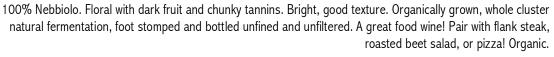
## SWICK WINES NEBBIOLO, COLOMBIA VALLEY



Nebbiolo is the mighty grape of Piedmont and Lombardia famous for its lightly colored yet beastly tannic red wines. Grapes are hand harvested and whole clusters are first foot pressed, then bladder pressed after fermentation with indigenous yeasts. Aged in neutral French oak barrels for 10 months. No temperature control. No malolactic fermentation, no corrections of any sort. The wine is bottled without fining or filtration and has zero sulfur added.

Born and raised in Portland, Oregon, Joe Swick is a fifth-generation Oregonian whose family's roots are based in eastern Oregon and the Columbia Gorge area. Joe worked his first harvest as a cellar assistant at Owen Roe in 2003. Over the next 10 years, Joe worked more than 15 harvests across many of the world's great winemaking regions including Portugal, Italy, New Zealand, Tasmania, and California. In 2013, he returned to the Willamette Valley in Oregon to make wine form the Pacific Northwest under his own name. Joe sources his grapes from organic, biodynamic and sustainable vineyards. His focus is on Pinot Noir, but he also works with several other grape varieties from the colder areas of Oregon and Washington. His focus is on producing terroir driven, additive free wines, using native yeasts, aging in old barrels, and adding minimal sulphur during bottling. Through his experiences and travels, he concluded that wine should be made simply and authentically, and most importantly, express place and vintage. In his words: "I like the real deal. No maquillage [makeup]."

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## Tasting Note:

Nebbiolo

SWICK WINES NEBBIOLO, COLOMBIA VALLEY

100% Nebbiolo. Floral with dark fruit & chunky tannins. Bright, good texture. Organic.

## Shelf Talker:

