



Perbacco Cellars

Marco Rizzo, owner of Café Roma Restaurant in San Luis Obispo and Craig Shannon, a third generation vineyard manager, had long spoken about making wine together. They had dreams of putting together the best possible fruit with solid winemaking in order to produce wines of distinction.

Opportunity struck when an older chardonnay vineyard in the southern portion of Edna Valley came up for lease, and they jumped at the chance to farm it. They contracted with John Alban of Alban Vineyards to act as their consulting winemaker, and began making wine at John's facility across the valley from the vineyard. Currently, Perbacco Cellars produces two varieties; Zinfandel and Chardonnay.

The chardonnay is made in a traditional style, fermented not only on the lees, but on the solid grape matter as well. The result is a wine of European character with excellent depth of flavor and richness, while not being 'overblown'.

Perbacco Zinfandel is sourced from the Froggy Hill Vineyard in Paso Robles and made in two styles, one blended with 25% Petite Sirah and called Bacchus and the other blended with 25% Alban Vineyards Syrah and is labeled Zinfandel. All of the wines exhibit excellent varietal character and a distinct elegance, while retaining the qualities that are associated with the region.

The philosophy is to let the land speak through the wines, and to mold the fruit into wine with an eye on elegance, complexity and depth of flavor.

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