



perbacco: \pər-bä-cō\ *interj.*

- 1: An Italian exclamation of wonder and delight - usu. signifying a rare or unexpected find.
- 2: ltl. 'For Bacchus' - Greek God of wine.
- 3: Our vineyard's are selectively maintained at low yields to ensure a Chardonnay of intense and consistent flavor and balance.

Perbacco Cellars Winery Story

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. Starting off with noted winemaker, John Alban as their consultant, who also allowed them to make wine at Alban Vineyards, Craig quickly honed his winemaking skills. Former General Manager and Assistant Winemaker to John Alban, Paul Wilkins now heads up the winemaking responsibilities along with Craig. In 2005 Perbacco Cellars moved to their own winemaking facility complete San Luis Obispo.

Currently, Perbacco Cellars produces Chardonnay, Pinot Grigio and Pinot Noir and occasionally making small barrel batches of Rosé and Petite Sirah.

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 Pinot Noir is sourced from four separate blocks in the Laetitia vineyard, located at the south end of the Arroyo Grande Valley. Positioned less than a mile from the Pacific Ocean, it is one of the coolest vineyard sites in California. This combined with the unusually high incidence of limestone and chalk in the soils make for nearly perfect Pinot Noir territory.

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.

for additional information:
www.perbaccocellars.com
www.acmewinmarketing.com