

GAJA

GAJA WINERY, BARBARESCO & BAROLO - PIEDMONT

HARVEST REPORT 2013

GAJA - 2013 brought our mind back to the vintages of 15 years ago.

The winter has been long and cold (up to April we could register temperatures of 4/5°C in the morning) and rains have been frequent until June.

The amount of rain in April and May has been equal to the usual yearly amount (averagely 600-700 mm).

Such a climate trend caused overall a delay of vegetation.

June has been moderately warm and temperatures have been above 30°C only in the month of July: a heat wave that lasted for just a couple weeks.

In the summery months there has been a correct temperature drop between night and day, this factor played an important role in the development of aromatic components in wine, most of all in the white grapes.

Rains at the end of August and beginning of September created some concerns but the grapes at harvest time were healthy and with balanced sugar content.

In the vineyards the natural grassing between rows helped maintaining the soils cool and regulating the vegetation of the vines, limiting also the excessive water absorption.

Also, we noticed a sensible increase of insects (ladybugs, bees, crickets, bedbugs...) in the vineyards. Harvest started on the 7th of September and finished on the 26th of October, moderately late respect to the last years and more in line with the past.

There has been an average increase of 10% in quantity compared to the previous year.

The alcoholic and malolactic fermentations have been regular and slower than average.

The wines from 2013 present moderated alcohol content, good freshness, balance, and richness both in color and in aromas.

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GAJA WINERY, BARBARESCO & BAROLO - PIEDMONT

HARVEST REPORT 2014

During 2014 vintage we noticed several similarities in the climatic trend of the four areas in which we operate: Barbaresco, Barolo, Bolgheri and Montalcino. Generally speaking:

The vintage was distinguished by mild winter and a warm spring.

Summer time brought a high level of unpredictability to the weather, with abundant rainfalls above average. In such a kind of condition, punctual and frequent preventive interventions were crucial to keep the quality level of the grapes.

To allow the perfect grape ripening, we increased and hastened the leaves thinning. Meanwhile, the natural grassing of the soil was crucial to contrast any kind of water scarcity in the vineyards.

A strict green harvest and a stronger selection of the grapes made the difference.

Summer months were characterized by a cool climate and strong differences between day and night temperatures. This led to a slow and regular phenol maturation of the grapes and allowed the correct thickening of the skins.

Grapes' health conditions were good; they went regularly through the fermentation, also thanks to the appropriated level of alcohol.

The grapes had a good thickness of skins; this allowed the development of a nice aromatic complexity and brought the correct color intensity.

In terms of quantity, there was a 20-35% general decrease in relation to the 2013 harvest.

We will make a further selection in the cellar which will allow us to obtain good quality wines, with peaks of excellence.

BARBARESCO AND BAROLO- GAJA

The mild winter and the warm spring led us to foresee an early harvest. But the unexpected cold and rainy summer, characterized by a low levels of sunshine, slowed down the vines' growth.

Vineyards in Serralunga and La Morra, in the Barolo area, were hit by two hail storms. Meanwhile, the rainfall in the Barbaresco area was half in respect to the precipitations in the Barolo area, thus ensuring a very good harvest.

The rising of the temperatures from the second week of September allowed the perfect ripening of the grapes, which were in good health condition.

The early blossoming, which came 10 days earlier than 2013, balanced the slowing down occurred in summer time. This allowed us to start the harvest on 8 September with the white varieties, then on 26 September with Nebbiolo. We finished the harvest on 16 October.

In terms of quantity, there was a 35% decrease in relation to the 2013 harvest for the Barolo area; meanwhile in Barbaresco the quantity of the crop was 20% less than last year.

We expect that the best wines will be produced in the Barbaresco area.

GAJA

BARBARESCO 2014

NEW RELEASE

Perfect fruit and tannins ripeness is the main features of the 2014 vintage.

Climate and harvest

The 2014 vintage will be remembered as one of the most complex and yet surprising of the last ten years. A mild winter with no snow was followed by an equally dry spring, which showed temperatures on average. Due to these conditions, the flowering took place 10 days earlier than usual. The 2014 summer has been a cold and humid one, with 22 rain showers during July. The average temperature in August was of 19°C. The peculiar humidity of the 2014 required an intense labor work in the vineyard in term of canopy management, diseases monitoring and grassing management. The first two weeks of September have been colder than usual, with a considerable diurnal temperature variation. In the second part of September the weather improved, showing long and dry sunny afternoons, thus leading to a complete phenolic ripeness of the grapes. The harvest of Nebbiolo began on September 27 and ended on October 10. The grapes brought into the winery were healthy with thick and ripe skins. Thanks to the healthiness of the grape and the equilibrated alcohol content the fermentations started easily and proceeded slowly and steadily.

Tasting notes

The 2014 Barbaresco shows intense garnet colour. The fruit expression prevails over the floral and spicy character, with red cherry and strawberry notes overwhelming the delicate hint of red daisy and black pepper. The palate corresponds to the nose, with fresh and juicy red berry fruit (cherry, strawberry, raspberry). The finish is almost balsamic with flavours of green liquorice and anise. Refreshing and fine-grained tannins. Overall the 2014 Barbaresco results in a compact, mouth-filling , well balanced wine.

Vineyards

14 vineyards situated in the municipality of Barbaresco. The land, at a height between 250 and 330 m above the sea level, covers a surface of 21.4 hectares. The plants are 40 years old on average.

Appellation Barbaresco D.O.P.

Grape varieties 100% Nebbiolo.

Winemaking method

The grapes, coming from each single vineyard, separately undergo fermentation, maceration and ageing in oak for 12 months. Then they are blended and further age in oak for another 12 months.



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COSTA RUSSI 2014

NEW RELEASE

Perfect fruit and tannins ripeness is the main features of the 2014 vintage.

Climate and harvest

The 2014 vintage will be remembered as one of the most complex and yet surprising of the last ten years. A mild winter with no snow was followed by an equally dry spring, which showed temperatures on average. Due to these conditions, the flowering took place 10 days earlier than usual. The 2014 summer has been a cold and humid one, with 22 rain showers during July. The average temperature in August was of 19°C. The peculiar humidity of the 2014 required an intense labor work in the vineyard in term of canopy management, diseases monitoring and grassing management. The first two weeks of September have been colder than usual, with a considerable diurnal temperature variation. In the second part of September the weather improved, showing long and dry sunny afternoons, thus leading to a complete phenolic ripeness of the grapes. The harvest of the Costa Russi vineyard began and ended on October 3. The grapes brought into the winery were healthy with thick and ripe skins. Thanks to the healthiness of the grape and the equilibrated alcohol content the fermentations started easily and proceeded slowly and steadily.

Tasting notes

The Costa Russi 2014 shows a remarkable fruit concentration of both red and black berry fruit, with notes of strawberry, raspberry, mulberry and black cherry. Floral and spicy notes of rose, green tea, chestnut honey and fresh hay. On the palate the wine is less concentrated than in the other two single vineyards, Sorì San Lorenzo and Sorì Tildin, but the tannic structure is finer - with subtle flavours of red orange and pomegranate. Precise and well balanced, the Costa Russi 2014 does not allow itself any flaw.

Vineyards

The Costa Russi vineyard is situated in the municipality of Barbaresco, at the foot of a hill where, a little above, sits Sorì Tildin. The land, facing south-west, consists of clayey-calcareous marls and covers a surface of 4.35 hectares, with an average altitude of 230 m above the sea level. The vines are 65 years old on average.

Appellation Barbaresco D.O.P.

Grape varieties 100% Nebbiolo.

Winemaking method

Fermentation and maceration for around three weeks followed by ageing in oak for 24 months.



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SORÌ TILDIN 2014

NEW RELEASE

Perfect fruit and tannins ripeness is the main features of the 2014 vintage.

Climate and harvest

The 2014 vintage will be remembered as one of the most complex and yet surprising of the last ten years. A mild winter with no snow was followed by an equally dry spring, which showed temperatures on average. Due to these conditions, the flowering took place 10 days earlier than usual. The 2014 summer has been a cold and humid one, with 22 rain showers during July. The average temperature in August was of 19°C. The peculiar humidity of the 2014 required an intense labor work in the vineyard in term of canopy management, diseases monitoring and grassing management. The first two weeks of September have been colder than usual, with a considerable diurnal temperature variation. In the second part of September the weather improved, showing long and dry sunny afternoons, thus leading to a complete phenolic ripeness of the grapes. The harvest of the Sorì Tildin vineyard began and ended on October 9. The grapes brought into the winery were healthy with thick and ripe skins. Thanks to the healthiness of the grape and the equilibrated alcohol content the fermentations started easily and proceeded slowly and steadily.

Tasting notes

Full and ripe notes of raspberry, red plum, sweet tobacco. The 2014 Sorì Tildin keeps evolving in the glass, from the lively juiciness of the fruit expression into the complexity of the savoury notes of fresh leather and black pepper. On the palate, Sorì Tildin is more approachable than usual, with silky tannins, well balanced acidity and the signature mineral, almost salty, finish.

Vineyards

The Sorì Tildin vineyard is situated in the municipality of Barbaresco, on top of a hill where, a little below, there is Costa Russi. The land, facing south, consists of clayey-calcareous marls and covers a surface of 3.38 hectares, with an average altitude of 260 m above the sea level. The vines are 45 years old on average.

Appellation Barbaresco D.O.P.

Grape varieties 100% Nebbiolo.

Winemaking method

Fermentation and maceration for around three weeks followed by ageing in oak for 24 months.



GAJA

SORÌ SAN LORENZO 2014

NEW RELEASE

Perfect fruit and tannins ripeness is the main features of the 2014 vintage.

Climate and harvest

The 2014 vintage will be remembered as one of the most complex and yet surprising of the last ten years. A mild winter with no snow was followed by an equally dry spring, which showed temperatures on average. Due to these conditions, the flowering took place 10 days earlier than usual. The 2014 summer has been a cold and humid one, with 22 rain showers during July. The average temperature in August was of 19°C. The peculiar humidity of the 2014 required an intense labor work in the vineyard in term of canopy management, diseases monitoring and grassing management. The first two weeks of September have been colder than usual, with a considerable diurnal temperature variation. In the second part of September the weather improved, showing long and dry sunny afternoons, thus leading to a complete phenolic ripeness of the grapes. The harvest of the Sorì San Lorenzo vineyard has been done on multiple phases, it began on September 27 and ended on October 3. The grapes brought into the winery were healthy with thick and ripe skins. Thanks to the healthiness of the grape and the equilibrated alcohol content the fermentations started easily and proceeded slowly and steadily.

Tasting notes

The Sorì San Lorenzo 2014 features intense fruit expression of red orange, ripe blueberry, red and black plum, complex botanical flavours of Mediterranean spices like oregano, basil and thyme. The mineral finish is powerful and persistent. Compact structure and great ageing potential. The Sorì San Lorenzo 2014 will need longer time than usual to integrate the remarkable concentration of fruit with the firm tannins and the high acidity, but ultimately it will result into one of its finest examples.

Vineyards

The Sorì San Lorenzo vineyard is situated in the municipality of Barbaresco, a few steps from the old town centre. The land, facing south, consists clayey-calcareous marls and covers a surface of 3.38 hectares, with an average altitude of 250 m above the sea level. The vines are 50 years old on average.

Appellation Barbaresco D.O.P.

Grape varieties 100% Nebbiolo.

Winemaking method

Fermentation and maceration for around three weeks followed by ageing in oak for 24 months.



SPERSS

(SPEHRS)

In 1988 the Gaja family purchased twelve hectares of vineyard in one of the best positions in Serralunga. The land was named Sperss, a Piedmontese dialect word meaning nostalgia, that of Giovanni Gaja (Angelo's father) for the childhood memories linked with Serralunga.



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| Winery | GAJA, Barbaresco, Piedmont |
| Denomination | Barolo D.O.P. |
| Varieties | Nebbiolo |
| Vineyards | <p>The Sperss vineyard is located in the Marenca-Rivette sub-area, in the municipality of Serralunga. The land, arranged as an amphitheatre on a surface of 12 hectares, consists of very compact clayey-calcareous marls and has south and south-west exposure with an average altitude of 370 m above the sea level. The vines are 50 years old on average.</p> |
| Winemaking method | Fermentation and maceration for around three weeks followed by ageing in oak for 30 months. |
| Characteristics | <p>The deep and mineral notes typical of the Serralunga <i>terroir</i> combine with the excellent fruity elements: sour black cherry, goudron, truffle, rhubarb and liquorice. The mouthfeel reveals an austere texture and a full body, dense and complex. It has an extraordinary bottle ageing potential.</p> |
| First vintage produced | 1988 |

CONTEISA

(kohn-TAY-zah)

The Piedmontese word Contiesa (in Italian: contesa) recalls the dispute which lasted for over 100 years between the two municipalities of La Morra and Barolo for the possession of the Cerequio area. The dispute was finally settled with the agreement signed in 1275, which can be found in La Morra municipal archives.



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| Winery | GAJA, Barbaresco, Piedmont |
| Denomination | Barolo D.O.P. |
| Varieties | Nebbiolo |
| Vineyards | <p>The Conteisa vineyard is situated in Cerequio, in the municipality of La Morra.</p> <p>The land, facing south, consists of clayey-calcareous marls with a considerable presence of sand, and covers a surface of 6 hectares, with average altitude of 380 m above the sea level.</p> <p>The vines are 60 years old on average.</p> |
| Winemaking method | Fermentation and maceration for around three weeks followed by ageing in oak for 30 months. |
| Characteristics | While Sperss is usually deeper and more austere, Conteisa has a nose full of flowery and delicate notes, very fresh and aromatic. On the palate, it reveals sweet wild cherries and delicate aromatic herbs, a voluptuous body and a harmonious and balanced tannin texture. High ageing potential. |
| First vintage produced | 1996 |