



SANGIOVESE

ESTATE - SANTA CLARA VALLEY
2015

TASTING NOTES

THIS SANGIOVESE IS READILY APPROACHABLE WITH BRIGHT PLUM-CURRENT FLAVORS AND HINTS OF CEDAR ON THE PALATE. COOL ENTRY WITH NICE ACIDITY LEADS TO LUSH MID-PALATE. LINGERING FINISH INTERMINGLES FRUIT AND SANGIOVESE'S DUSTY TANNINS. NICE TYPICITY, CAPTURES THE ESSENCE OF SANGIOVESE. THE 2015 SANGIOVESE DRINKS WELL NOW BUT WILL CONTINUE TO DEVELOP COMPLEXITY OVERTIME 3-5 YEARS. PAIRED BEST WITH ROASTED OR GRILLED MEATS AND POULTRY. ALSO PAIRS WELL WITH ITALIAN CUISINE. PAIRS WELL WITH ALL CHEESE TYPES, WITH THE EXCEPTION OF BLUE, AND SMOKED CHEESE.

VARIETAL COMPOSITION:

89% SANGIOVESE, 6% MALBEC, 5% CABERNET SAUVIGNON

COOPERAGE:

21 MONTHS IN NEUTRAL FRENCH OAK BARRELS

BRIX @ HARVEST:

SEPTEMBER 22ND 2015
25.8*

ANALYSIS:

ALCOHOL 14.5% PH 3.65 TA .67