



2015 SANGIOVESE

TASTING NOTES:

Dancing in the fountain of youth with long lost friends amongst the glow of the milky way. Layers of fruit and spice dance along the palate with expressions of black cherries, chocolate, ripe raspberry, and coffee. The mouthfeel is big and juicy making you eager for another sip. Enjoy your favorite Italian style meal over great conversation.

WINEMAKING NOTES:

2015 was our 3rd year in a row working with Dave Burton and his Sangiovese fruit up in hill's of Knights Valley. The soil at Speedy Creek is made up of volcanic ash, where the weather consists of warm summer days and cool nights, where they can reach maximum ripeness, similar to weather in Tuscany.

We hand-picked in the foggy morning of September 10th. On to the winery, we sorted out anything that wasn't a beautiful grape. Cold soaking for 4 days, then on to fermentation, where punch downs were done 3 times/day. The pressed and free-run juice aged in separate barrels. After 18 months of total aging in 20% New Medium Long French Oak barrels, 80% aged French Oak barrels, we blended and bottled this luscious wine. A **Gold Medal Winner of the 2020 San Francisco Chronicle Wine Competition.**

VINEYARD

SPEEDY CREEK VINEYARD

AVA

KNIGHTS VALLEY

PICK DATE

9/10/15

BOTTLE DATE

MARCH 17TH, 2017

BRIX

29

ALCOHOL

15.5

CASES PRODUCED

224

PH

3.76

BLEND

100% SANGIOVESE