



2016 SANGIOVESE

TASTING NOTES:

Dancing in the fountain of youth with long lost friends amongst the glow of the Milky Way. Our Sangiovese is medium bodied with high acidity. Fruity yet dry as flavors and aromas of licorice, smoke, violets, herbs, and cherry permeate throughout the glass of this elixir. Pairings include spaghetti aglio e olio, roasted vegetables, and a late night campfire.

WINEMAKING NOTES:

2016 was our 4th continuous year working with Dave Burton of Speedy Creek Vineyard, thus the first year where the weather featured more rain than the dryness and heat we were getting in the years past. The Sangiovese sits 800' in the foothills of South of St. Helena where the weather consists of warm summer days and cool nights, ideal for maximum fruit ripeness similar to the weather in Tuscany.

We hand-picked in the foggy morning hours of September 12th where it was shuttled to the winery on the back of Dave's flatbed. At the winery, we hand-sorted out anything that wasn't a perfect cluster of grapes. Destemmed, then cold-soaked for 4 days. Fermentation lasted for 2 weeks with punch downs done 3 times/day. The pressed and free-run juices aged in separate barrels. After 16 months of aging in 30% New Medium-long toasted French Oak barrels, 70% aged French Oak, we blended the juice with a dash of Merlot and bottled the luscious wine a couple months later.

VINEYARD

SPEEDY CREEK VINEYARD

AVA

KNIGHTS VALLEY

PICK DATE

9/12/16

BOTTLE DATE

5/11/2018

BRIX

26.6

ALCOHOL

14.8%

CASES PRODUCED

328

PH

3.57

BLEND

97% SANGIOVESE

3% MERLOT