



2021 SANGIOVESE

TASTING NOTES:

Black cats breakdancing on a broken mirrored dance floor underneath an opened ladder as the coyotes run with scissors while wearing white after Labor Day during a Friday the 13th barn party.

Our fresh, dry, medium bodied Sangiovese captures the balance of acidity and tannins in this rustic classic. Notes of roasted tomatoes, balsamic, espresso, and cherries boast the aromas. Pairs well with multi layered lasagna, tomato tart, and an all day pizza party & bocce tournament.

VINEYARD SPEEDY CREEK

AVA KNIGHTS VALLEY

PICK DATE 9/13/2021

BOTTLE DATE 4/5/2023

BRIX 25.3

PH 3.55

ALCOHOL 14.9%

CASES PRODUCED 95

WINEMAKING NOTES:

Continuing our relationship with Dave Burton and his epic Speedy Creek Vineyard at the top of Knights Valley overlooking the valley of St. Helena, the Sangiovese grows in a protected, terrace elevated amphitheatre shaped bowl where it benefits from the foggy mornings and deep afternoon sunshine. Due to the lack of winter rain, cool spring and extremely warm Summer, we worked together on the quality, by reducing the clusters to half growing on the vine, this assuring a more fruit concentration and flavors. We handpicked the Sangiovese starting at 6am, where we shuttled the grapes to the winery via Dave's flatbed. At the winery, we handsorted to remove anything that wasn't a perfect cluster, followed by destemming, to finish with only the ideal berries. After a three day chill session in a stainless steel tank, we started fermentation. Pump-overs were done twice a day for the first 3 days, followed by punch downs twice a day til the sugars were dry. We aged the wine for 18 months in 100% French oak barrels, 35% which were new barrels.