

BOTTLE JACK

Sangiovese *Central Coast*



Winemaker's Notes

The 2012 Sangiovese was produced from Brunello Clone Sangiovese grown in the Santa Clara Valley near Uvas Canyon. The wine was fermented in three different lots with separate yeasts including a clone isolated from Brunello Italy. The cap was punched down into the must by hand one to three times per day. Fermentation took place over a 12 to 16 day period, then the free run was separated from the skins and the skins were pressed. The wine was separated by yeast strain throughout barrel aging. Four of the original six barrels produced were selected for the 100% Sangiovese bottling and the remainder went into the 2012 Firenze Super Tuscan blend. The wine was bottled after 22 months of aging without fining or filtering.

Tasting Notes

Cherry fruit, dried cranberries, herbs and a crisp acidity.

Technical Info

Harvest Date: *October 19, 2012*

Cases Produced: 96

Harvest Brix: 23.75

Alcohol: 14.1%

pH: 3.31

Aging: *22 months (28% New American Oak)*

TA: .72 g/100ml

Bottled: *August 31, 2014*

Vineyard: *Machado Creek*

Sharing wine with family, friends, laughter & love