



Sangiovese

Brunello Clone

Central Coast



Winemaker's Notes

The 2013 Sangiovese was produced from Brunello Clone Sangiovese grown in the Santa Clara Valley near Uvas Canyon. The wine was fermented in four different lots with separate yeasts including a clone isolated from Brunello Italy. The skins were punched down into the must by hand one to three times per day. Fermentation took place over a 7 to 16 day period, then the free run was separated from the skins and the skins were pressed. The four fermentation lots were separated throughout barrel aging which took place in 225 liter oak barrels (a mixture of New American Oak and neutral barrels). Two of the original eight barrels produced were selected for the 100% Sangiovese Brunello Clone bottling. The remainder was used in the 2013 Firenze Super Tuscan blend.

Tasting Notes

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

Accolades:

Silver Medal – 2017 San Francisco Chronicle Wine Competition

Technical Info

Harvest Date: *October 19, 2013*

Cases Produced: 47

Harvest Brix: 23.5-26.6

Alcohol: 14.2%

pH: 3.23

Aging: *30 months (30% New American Oak)*

TA: .72 g/100ml

Bottled: *May 11, 2016*

Vineyard: *Machado Creek*

Sharing wine with family, friends, laughter & love