LAKE SONOMA ** WINERY **

2019 sonoma valley SANGIOVESE

WINEMAKER NOTES

2019 started off cloudy and temperate with steady ripening through summer and a great late-season heat spike. Varietal authenticity was a key focus throughout our 2019 season and we are pleased with the acidity, detail and viscosity of the white wines and supple tannin, balanced alcohol and fruit intensity of the reds.

The 2019 Sangiovese grapes fermented in warm tanks (up to 90F) and we conducted frequent pump-overs to extract maximum tannin and color for a more robust style of wine. Aged 26 months in 40% new French oak and 60% neutral French oak.

TASTING

Aromas of red cherry, strawberry preserve, sage and hints of wet concrete. On the palate there are notes of red raspberry, cassis and violet, with fine chalky tannins and brightness through to a spicy finish. Pairs well with Mediterranean influced foods like Gyro or Kebab with rice and a simple green salad Enjoy now through 2026.

TECHNICAL NOTES

85% Sangiovese, 14% Petite Sirah, 1% Barbera

Alcohol: 14.9%

pH: 3.72 TA: 5.8 g/l RS: 0.7 g/L

