

Sangiovese

The 2015 Napa Valley Sangiovese was sourced from vineyards throughout the valley including Oakville, Calistoga, and Pope Valley sub-appellations. Petite Sirah from rocky river beds in Yountville was added to give layers of complexity and plush tannins. Grapes were harvested mid-September and fermented three weeks for optimal flavor and tannin extraction.

EXPECT NOTES OF

Classic Sangiovese black cherry cola, vanilla and violets on the nose

Bramble berries, earthy, cherry tea tannins on the palate

APELLATION

Napa Valley

BLEND

95% Sangiovese
5% Petite Sirah

FERMENTATION

30% new French & Hungarian oak,
70% neutral oak for 18 months

PRODUCTION

520 Cases

BOTTLE

\$48



20
15