

SANGIOVESE WHOLE CLUSTER



Our 2016 Whole Cluster Sangiovese comes from high atop Atlas Peak Mountain. Adding a portion of stems in the fermentation contributes to herbal elements on the nose and gives a slightly different mouthfeel than our traditional Sangiovese fermentation methods.

This wine originated as an experiment using the fermentation techniques from our Pinot Noir. The result was delightful enough to bottle on its own for you to try.

The 2016 vintage experienced ideal growing conditions that produced perfectly balanced and condensed fruit.

EXPECT NOTES OF

In addition to the classic Sangiovese aromas, whole cluster adds in earthiness, mushroom & dried herbs such as sage

APPELLATION

Napa Valley

BLEND

100% Sangiovese

VINIFICATION

Fermented at warm temperatures in small stainless steel bins with 30% stem inclusion (aka whole cluster)

PRODUCTION

94 Cases

PAIRING

Pizza, tomato based dishes, garden salads

BOTTLE

\$70