



AMERICAN RED WINE

Vintage: 2020
Vineyard: Mettler Vineyards
Location: Lodi, CA

PROFILE

Sangiovese is a red grape varietal grown almost exclusively in Italy (~88% of global production). This grape is exceptionally adaptable to different growing climates, so much so that there are numerous clones that exist of this grape, leading to many different styles of wine that are produced with Sangiovese grapes. Some examples include Chianti and Brunello wines.

Sangiovese wines range widely in profile, however common notes among all include cherry and even delicate savory notes of tomato. These wines are typically very dry and high in tannins and acidity.

DETAILS

Bottling Date: 04/27/2022
Case Production: 55

ABV: 13.4
Residual Sugar: 0.6 %
Final TA: 6.8 g/L
pH: 3.32
Free SO₂: 40 ppm

Sangiovese Reserve

Available in 750 mL bottles

WINEMAKING

FERMENTATION

11 days

Four tons of Sangiovese grapes were imported in the Fall of 2020. Upon arrival, clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for 24 hours prior to fermentation. This process helps to achieve greater extraction of color and flavor from the grape skins. Yeast for this fermentation was selected for its ability to enhance tannin structure. Fermentation was completed in eleven days, after which grapes were transferred to a press. Juice was racked off into a stainless steel tank and skins were removed

AGING

15 months

This wine was aged in American oak barrels with a medium char toast for fourteen months prior to bottling

TASTING NOTES

Aroma

This red has a subtle nose that develops slowly. Notes of white flowers and roasted coffee beans

Taste

Dominant notes of strawberry are complimented by hints of black cherry, rosehips, and sweet tobacco and balanced by flavors of roasted coffee beans on the finish. Tannins settle mid-palate and build throughout

Serving & Pairing Suggestions

Best served at room temperature. A great pairing for spaghetti and meatballs!

TASTING CHART

