



SANGIOVESE

WINEMAKER COMMENTS

Harmonious aromas of cherry, red plumb and strawberry are rounded off by a well-textured, lingering, savory finish.

FOOD PAIRING RECOMMENDATION

Enjoy with veal parmesan, Cajun sausage dishes, blackened redfish, or herb and tomato fusions.

TECHNICAL NOTES

Varietal: 85% Sangiovese, 10 % Cabernet Sauvignon,
5% Tannat

Harvest date: October 2015

Wine pH: 3.50

Finished Alcohol: 14.96%

Barrel Regime: 28 months, 100% New American

Bottling Date: February 27, 2018

Case Production: 223

