



TECHNICAL DATA



VARIETAL COMPOSITION: 90% Sangiovese, 10% Cabernet Sauvignon VINEYARD SOURCES: Seven Hills, Elephant Mountain, Quintessence

CELLAR TREATMENT: 100% neutral French oak

PRODUCTION: 230 cases ALCOHOL: 14.7% by volume

TASTING NOTES

Just a touch lighter in color than the very dark, very ripe 2015 vintage, our 2016 Sangiovese opens with aromas of red raspberries and cherries, with hints of tobacco and lively spiciness. Take a sip and enjoy corresponding flavors or raspberries, cherries, plums and currants from the Sangiovese, with a undercurrent of darker back berries from the Cabernet Sauvignon. The finish features lingering fruit, fine smooth tannins, and light tobacco overtones. This wine will pair beautifully with red-sauced pizza or pasta, or with hearty charcuterie.

PRODUCTION NOTES

Though 2016 was a touch cooler than the record hot year of 2015, there was still plenty of heat to ripen Sangiovese. The fruit arrived from Seven Hills Vineyard in the Walla Walla Valley on October 5, nearly two weeks later than in 2015. Primary fermentation in stainless steel fermenters took 10 days, and after pressing the wine went into neutral French oak barrels for aging.

2016 marked the beginning of our working with another grower of premium Sangiovese – Joe Hattrup and his Elephant Mountain Vineyard north of Zillah in the Rattlesnake Hills AVA. The fruit from this cooler site arrived at the winery on October 17 and was treated in the same manner as that from Seven Hills.

The 2016 vintage was racked once before blending and bottling in March of 2018. In the final blend the Elephant Mountain Sangiovese brought beautiful acidity and red fruit flavors. The Seven Hills fruit added characteristic softness and darker fruits, and the touch of Cabernet Sauvignon from Quintessence provided body and a bit of structure.



