



2013 SANGIOVESE HORSE HEAVEN HILLS



WINEMAKER'S NOTES

Aromas of ripe red cherry coated in caramel with a dusting of cocoa powder greet you on the nose. This fruit forward wine is lighter bodied with fresh fruit in the mouth framed by soft, silky tannins and bright acidity. This combination of bright fruit and acidity makes a very food friendly wine that can be enjoyed with an array of dishes.

VINEYARD SOURCE

The fruit for this wine is grown at our acclaimed Spice Cabinet Vineyard in the Horse Heaven Hills. This vineyard sits on a southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding the intense afternoon rays.

GROWING SEASON

2013 was one of the hottest years on record. A moderate winter lead into a warm spring and a very hot summer. We saw veraison two weeks earlier than normal, and began harvest a week ahead of schedule. A warm, dry September allowed for longer hang time of the grapes which contributed to concentrated flavor development along with ripe tannins.

WINEMAKING

At the winery, the handpicked fruit was gently destemmed, but not crushed to try to preserve as much whole-berry as possible. We fermented the wine in small open top fermentors with twice daily punch downs. After draining the wine, the free-run wine was racked to four older French oak barrels and one new French oak barrel for malolactic fermentation. The wine was aged in barrel for 30 months before being blended together.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	100% Sangiovese
Alcohol	14.9%
T.A.	0.49 g/100 ml
pH	4.03

SENSORY INDICATOR



- Red Cherry
- Caramel
- Cocoa Powder
- Warm Baking Spices

