



AMERICAN RED WINE

Vintage: 2021

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. As a result, there are many different styles of wine that are produced with Sangiovese grapes, including well known Chianti and Brunello wines.

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

DETAILS

Bottling Date: 07/12/2022

Case Production: 180

ABV: 12.5

Residual Sugar: 0.6 %

Final TA: 8.8 g/L

pH: 3.60

Free SO₂: 40 ppm

Sangiovese

Available in 750 mL bottles

WINEMAKING

FERMENTATION

10 days

Four tons of Sangiovese grapes were imported in the Fall of 2021. 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 ten days, after which grapes were then transferred to a press and juice was racked off into a stainless steel tank

AGING

8 months

This wine was briefly aged on American oak chips with a medium char toast for seven months. As Sangiovese grapes tend to be high in tannins, this is a wine that does not require the same level of oaking as many of our other reds

TASTING NOTES

Aroma

This wine's aroma is incredibly well-rounded with fruity notes of black cherry, floral notes of rose, and herbaceous notes of thyme

Taste

Fruity notes of strawberry and black cherry are bright and juicy mid-palate and are followed by a warm coffee undertone on the finish.

Serving & Pairing Suggestions

This vintage would benefit from extended aging. Best served 20-30 minutes after opening and at room temperature. This wine will pair well with anything grilled!

TASTING CHART

