



2015 WINEMAKER NOTES

Sangiovese is the primary grape of Chianti, and this version, from a south Napa Valley vineyard cooled by the San Pablo Bay, benefits during the prime growing season from a consistent weather pattern of cool, foggy mornings that melt into warm, sunny afternoons. Our 2015 Sangiovese is dark and full-bodied, with ripe notes of black cherry, black raspberry and Santa Rosa plum with hints of black pepper. The wine is almost Cabernet-like in its body and weight, with a yummy, mouth filling quality that begs another sip. It's an ideal partner for classic Italian dishes such as Pasta Pomodoro, Osso Buco, or polenta topped with sausage, peppers and onion.

ALL THE FACTS

Appellation: *Napa Valley*

Varietal: *100% Sangiovese*

Cases Produced: *375*

Aging: *16 months in oak oval casks*

Suggested Retail Price: *\$32*

Enjoyability: *Drink now until 2022 for optimum enjoyment*

ON THE VINE

The 2015 vintage in Napa Valley will be remembered for high quality but low yields. The growing season began with warm temperatures in late winter and early spring resulting in an early bud break. In May, colder temperatures during bloom caused fruit set to be uneven, yielding a much smaller crop compared to earlier vintages. Winemakers and vineyard managers worked closely together as the season progressed to ensure grapes ripened uniformly. The harvest, which was in full swing by mid-August, was one of the earliest on record in Napa Valley, and most vintners completed picking by mid-October. Although the continuing drought was a concern around California, Napa Valley received 75% of its annual rainfall average in 2015 making it less worrisome for Napa vintners.