



2012 SANGIOVESE

HORSE HEAVEN HILLS



WINEMAKER'S NOTES

Aromas of cherry liquor and red currants are enveloped in a delicate cloud of warm smoke. The subtle balance of ripe red cherry fruit and toasty oak make this a food friendly wine. Soft, silky tannins lead into a clean finish with bright acidity.

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 intense afternoon rays.

GROWING SEASON

2012 was slightly warmer than average. We started the season off with a cool March that rolled into a warm April and May. Despite cooler temperatures in June, above average temperatures in July and August allowed for even ripening, controlled canopy growth and reduced pest and disease pressure. 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 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 and pressing the skins, the wine was racked to a blend of French and American oak barrels for malolactic fermentation. The wine was aged in barrel for 26 months before being blended.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	100% Sangiovese
Alcohol	14.9%
T.A.	0.49 g/100 ml
pH	3.81

SENSORY INDICATOR



- Cherry Liquor
- Red Currants
- Warm Smoke
- Toasty Oak

