



## AMERICAN RED WINE

Vintage: 2022

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: 05/01/2024

Case Production: 210

ABV: 12.5

Residual Sugar: 0.4 %

Final TA: 6.8 g/L

pH: 3.51

Free SO<sub>2</sub>: 32 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

17 months

This wine was aged on American oak chips with a medium char toast over a year.

## TASTING NOTES

### Aroma

This wine's aroma is unique with distinct notes of blistered tomato, black pepper, and cherry

### Taste

Robust notes of tobacco are softened by fruity flavors of stewed strawberry and cherry that are concentrated on the finish.

### Serving & Pairing Suggestions

This vintage would benefit from extended aging. Supreme style pizza is a great pairing for this light red!

## TASTING CHART

