



# 2014 Estate Sangiovese

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**Harvest Dates:** October 7th - 8th, 2014 | **Alcohol label %:** 15.1 | **pH:** 4.08 | **Acidity (TA):** 5.3 | **Residual Sugar (g/L):** 0.0

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## Growing Conditions

The 2014 growing season was the second vintage in a series of warm vintages. Each year, it has been hotter than average due to the strengthening El Nino patterns in the Pacific NW. In terms of quality, Washington fruit was once again excellent. Temperatures were warm but perfect for growing grapes, and the finish to the season allowed time for the fruit to reach full ripeness without excess sugars, as it cooled off in early October. As is typical, we had big swings in the daytime highs to nighttime lows that allow our grapes to preserve their acidity.

## Harvest

Mission Hills Vineyard (Locati Cellars Estate), Walla Walla AVA  
Locati Cellars' estate vineyard is located in the famed Walla Walla Valley AVA in the state of Washington. The vines were planted 5 feet apart in soil that consist of sand, silt and gravel deposits which were delivered by the Missoula floods 10-12,000 years ago. The Missoula floods brought favorable topography and soil for all types of agriculture. The grapes were planted in 2005.

## Aging

20% New Hungarian Oak  
100% BM4x4 yeast

## Bottling

This is a bold, rich young wine requiring decanting to release the dark cherry, raspberry and woody spice aromas and flavors of strawberry, cranberry and Chinese five-spice through its bright, beautiful finish. Pair with grilled salmon or traditional lasagna. Drink from now through 2030. 4.08 pH and 5.3 g/L of titratable acidity. 20% new oak.