

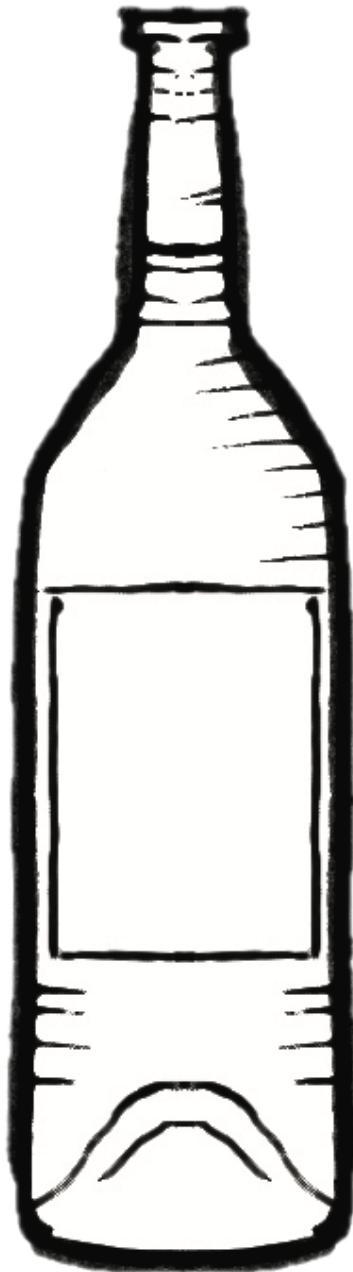


# 2019 Reserve Sangiovese

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**Harvest Dates:** September 26th - 27th, 2019 | **Alcohol label %:** 14.9 | **pH:** 3.48 |  
**Residual Sugar (g/L):** 0.0

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## Growing Conditions

- Santa Ynez Vineyard, Happy Canyon of Santa Barbara

After trying lots of Sangiovese sources on the Central Coast of California, we finally stumbled across beautiful Santa Ynez Vineyard tucked into the foothills on the eastern side of the Happy Canyon of Santa Barbara. This beautiful benchland property grows fruit that still retains a beautiful European style of acidity and flavor.

## Winemaking

The grapes used in the 2019 Reserve Sangiovese were fermented and macerated on skins in 1-ton open top tanks for 21 days prior to bottling. The fermentation was punched down 2-3X daily.

## Aging

Aged for 20 months in one new and one used French oak puncheons (50% new).

## Food Pairing

Cocoa, Honey, Aleppo Pepper, Cherrywood Smoked Sea Salt and other spices.