



## SANGIOVESE

ESTATE / SANTA CLARA VALLEY

2014

### VINEYARD

OUR 2014 ESTATE SANGIOVESE IS SOURCED FROM THE ISAACS VINEYARD BLOCK IN THE SANTA CLARA VALLEY APPELLATION. THOUGH THE 2013/2014 WINTER WAS ONE OF THE DRIEST ON RECORD, MODERATE RAINS IN FEBRUARY AND MARCH PROVIDED THE VINES MUCH-NEEDED MOISTURE AT JUST THE RIGHT TIME. A WARM SPRING TRIGGERED AN EARLY BUD BREAK, AND PERFECT WEATHER THROUGHOUT THE SUMMER ALLOWED THE GRAPES TO ACHIEVE IDEAL RIPENESS WITH PURE, FOCUSED FLAVORS AND RESOLVED TANNINS. CANOPY WAS MANAGED WITH LEAF PULL ON MORNING SIDE OF CANOPY WHILE LEAVING LEAVES ON THE LATE AFTERNOON SIDE PROVIDING PROTECTION FOR THE CLUSTERS WITH DAPPLED SUNLIGHT.

### WINEMAKING

WANTING TO DO SOMETHING ALONG THE "SUPER TUSCAN" STYLE, WE CO-FERMENTED THE SANGIOVESE WITH THE EARLY RIPENING GUIDO FAMILY CABERNET SAUVIGNON VINEYARD BLOCK ADDING DEPTH AND COMPLEXITY AND GAINING EARLY "SYNERGY" WITH THE YOUNG WINE. THE GUIDO FAMILY VINEYARD IS PLANTED ON A HILLSIDE IN THE WESTERN FOOTHILLS OF MORGAN HILL WITH A NORTHWESTERN ORIENTATION AND WELL DRAINED SOILS. DESTEMMED INTO FERMENTATION VESSELS. OAK CHIPS WERE ADDED TO HELP STABILIZE COLOR AND ADD COMPLEXITY TO THE WINE. AGED FOR 18 MONTHS IN NEUTRAL FRENCH OAK BARRELS.

### TASTING NOTES

THE 2014 SANGIOVESE HAS BLACK CHERRY WITH UNDERTONES OF DARK CHOCOLATE AND SPICE ON THE NOSE ACCOMPANIED WITH MILD CEDAR, TAR. MEDIUM BODIED WINE WITH GOOD MOUTHFEEL AND BALANCE ALONGSIDE FINE TANNINS. EASY TO ENJOY NOW BUT WILL CONTINUE TO DEVELOP COMPLEXITY OVERTIME. PAIRS WELL WITH GRILLED CHICKEN, SPRING LAMB, BEEF STEW.

#### VARIETAL COMPOSITION:

86% SANGIOVESE, 8% CABERNET SAUVIGNON, 6% MERLOT

#### COOPERAGE:

18 MONTHS IN 100% NEUTRAL OAK BARRELS

#### BRIX @ HARVEST:

26.1\* SEPTEMBER 29<sup>TH</sup>, 2014

#### ANALYSIS:

ALCOHOL 14.9% PH 3.80 TA .56



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