

COSENTINO

THE WINERY

2017 SANGIOVESE NAPA VALLEY

COMPOSITION

99% Sangiovese, 1% Petite Sirah

TASTING NOTES

On the nose this Sangiovese reveals aromas of red cherry, strawberry jam and clove spice. The palate is medium-weight with flavors of red plum, rhubarb, raspberry and savory dried herbs. Hints of cracked black pepper balance firm tannins and lead to a juicy, lingering finish.

WINEMAKING NOTES

The 2017 growing season was a bit of a roller-coaster with heavy winter rains leading to vigorous vine growth in spring. Bloom came early, in parallel with an eclectic range of springtime temperatures. Mild early summer temperatures gave way to several heat waves throughout the summer and into fall, heightening the rate of ripening and flavor development in the grapes, and ushering in a slightly early harvest. While quality was high, yields were humble. Fortunately, that which we did harvest was endowed with depth of character, and concentrated flavors. The fruit for this wine came from a vineyard in the hills to the east of the Silverado Trail. Here, the Sangiovese grapes ripened to optimal sugar levels with rich phenolic ripeness, affording us the chance to craft a wine with moderate alcohol, vibrant acidity and bright red-fruit flavors.

WINEMAKING INFORMATION

VINEYARD DETAILS: Sourced from a select vineyard in the hills of eastern Napa Valley

OAK AGING: 16 months in French oak, 30% new

ALCOHOL: 14.5% | **pH:** 3.74 | **TA:** 5.3 g/L | **Residual Sugar:** 1.1 g/L

PRODUCTION: 450 cases

