



COSENTINO

THE WINERY

2018 SANGIOVESE NORTH COAST

COMPOSITION

100% Sangiovese

TASTING NOTES

This 2018 Sangiovese reveals classic aromas of bright red cherry, jammy strawberry and raspberry flavors with a hint of baking spice. The medium-weight palate reveals more lively red fruit flavors plus hints of savory dried herb, oak toast, vanilla and cigar box spice. Hints of freshly cracked black pepper and firm tannins lead to a hedonistic and lingering finish.

WINEMAKING NOTES

The 2018 vintage proved nearly ideal. Ample winter rains were followed by lots of spring and early summer sunshine. Bud break and flowering were slightly later than usual, but coincided with ideal weather conditions for healthy fruit set. Summer brought more balance in the form of sunshine and cooling marine influences at night. The mild summer was followed by an equally ideal fall; allowing fruit to ripen with ample flavor and complexity with moderate sugar levels. After hand-harvesting and sorting, fermentation temperatures were kept deliberately low to retain fresh fruit flavors and deep color extraction. Carefully selected French oak barrels rounded out the *levage* (or barrel aging) process, ensuring a wine with vibrant character.

WINEMAKING INFORMATION

VINEYARD DETAILS: Sourced from select vineyards in California's North Coast appellation

OAK AGING: 18 months in French oak

ALCOHOL: 14.5% | **pH:** 3.7 | **TA:** 5.6 g/L | **Residual Sugar:** 2.0 g/L

PRODUCTION: 412 cases