

# VIANSA SONOMA

## 2014 SONOMA COUNTY SANGIOVESE CLASSIC SERIES

*This approachable Sangiovese is an incredibly  
food-friendly crowd pleaser.*

At Viansa Sonoma, we're inspired by the easy way of life in Sonoma County. We craft our wines to be shared around a table of fresh food with family and friends. Our Viansa Classic tier offers varietal favorites, such as unique Italian wines like this food-friendly Sangiovese.

### VINTAGE & VINEYARD

2014 Was a great growing season. We had warm summer days and cool evenings to help intensify the fruit flavors in our vineyards. The grapes were well balanced with flavor and acid and crop yields were average. The fruit for this wine comes from our vines on the Viansa Hillside, where the climate is warm, with long sunny days and rocky soils. These are still the original plantings from when the vineyard was first established. Irrigation lines were put in last year to offer more even ripening throughout the vineyard.

### TASTING NOTES

Our 2014 Sangiovese is a fruit forward wine with notes of strawberry, raspberry and mocha. A perfect balance of acid and tannin emphasize aromatics of raspberry, clove and coco nibs on the pallet. It finishes with tobacco and chocolate.

### PERFECT PAIRINGS

Serve this versatile varietal with simple fare like spaghetti Bolonese with fennel sausage or wood-fired pizza with salami.

### WINE FACTS

**VARIETAL:**  
Sangiovese

**VINTAGE:**  
2014

**BOTTLING DATE:**  
June 21, 2016

**COMPOSITION:**  
96% Sangiovese, 4 % Primitivo

**OAK:**  
Aged in French and Hungarian Oak

**APPELLATION:**  
Sonoma Valley

**ALCOHOL:** 14.5%

**RESIDUAL SUGAR:** .84 g/l

**PH:** 3.52

**TA:** .54

**PRICE:** \$24