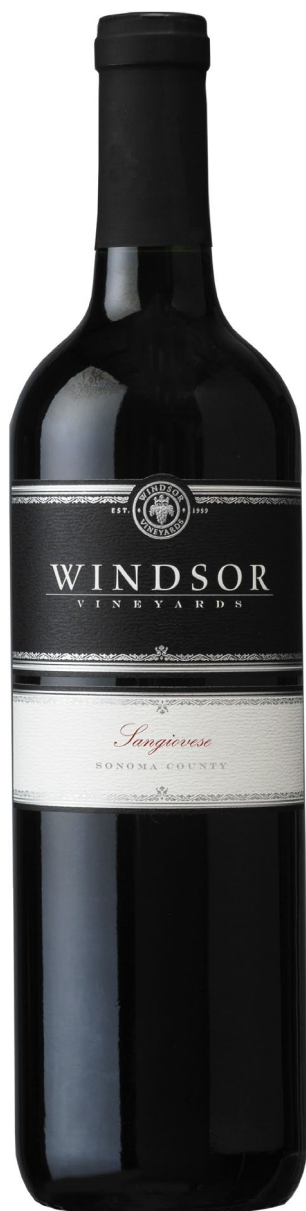


WINDSOR

VINEYARDS



2018 Sangiovese, Sonoma County

PLATINUM SERIES

This Sangiovese has a beautiful color! The wine has a deep ruby red with aromatics of plum, red cherry and licorice. There is a nice weight to the feel of this wine with very bright acidity. It is earthy, and has notes of cranberry, and wild strawberry. This Sangiovese has good tannin structure and balanced acidity. It is juicy and enjoyable finish that lingers.

Vintage: 2018

Varietal: 100% Sangiovese

Appellation: Sonoma County
(Sonoma Valley)

Alcohol: 15.0%

pH: 3.7

Residual Sugar: 3 g

Windsor Recommends



Drink now or hold for up to 8 years, this is a classic Italian varietal that can be served with most foods. We suggest pairing Sangiovese with tomato based sauces, grilled meat and mushrooms. Entertaining is easy with this popular wine. Serve confidently by the glass or with any course on your menu.

#29407

Virtually all great wine growing regions are situated by water, which has a moderating effect on climatic extremes. With approximately sixty miles of rugged Pacific coastline and the mighty Russian River winding its way inland, Sonoma County is blessed with mild, Mediterranean conditions: Warm, sunny days and cool, foggy nights which allow for slow, even maturation, optimal flavor development and ideal sugar to acid balance.