

PRIDE MOUNTAIN VINEYARDS

2015 SANGIOVESE

Just five rows of sangiovese vines, planted to Brunello selections VCR 23 and 102 as well as our own field selection, produce the grapes for this, which at 167 cases produced is our smallest production wine. The grapes were harvested on September 14th, macerated on the skins for ten days, and then gently pressed to neutral oak barrels. After a single racking, the wine was blended with 19% cabernet sauvignon from our Rock Arch vineyard block (also used for our Reserve wines) and 1% petit verdot. The wine expresses beautiful notes of blackberry, black currant, chocolate, floral and subtle herb nuances. It possesses the bright acidity and noticeable tannins that are typical of Sangiovese, but is rounded-out with layers of fruit and a luscious, rich mid-palate. The wine is at an expressive point in its life, though it will continue to unwind and reveal new layers of complexity with additional bottle aging. -- Sally Johnson



PROFILE

Appellation:	Sonoma County
Vintage:	2015
Harvest:	October 2015
Fermentation:	Stainless Steel
Cooperage:	French Oak
Blend:	80% Sangiovese 19% Cabernet Sauvignon 1% Petit Verdot
Alcohol:	14.6%
Bottling:	December 2016
Production:	167 cases (500 ml)
Release Date:	March 2017
Retail Price:	\$60.00