



ELEVATION TEN

2016 Compass Cuvée

El Dorado

TASTING NOTES

The 2016 Compass Cuvée brings together two of Italy's premier wine grapes (Barbera from Northern Italy and Sangiovese from Tuscany) balanced with the perfect amount of Primitivo. The blend seamlessly offers an intense bouquet of raspberry and cherry fruit that continues to evolve in the glass with plum, black cherry.

WINE MAKERS NOTES

The Compass Cuvée is crafted with the intention of creating a delicious medium bodied wine perfect for pairing with meals or by itself enjoying the evening breeze on the patio. The beautiful aromas of this wine are further complimented with blackberry and cherry flavors on the palate supported with a subtle spice and acidity finishing with a delicate ripe tannin structure.

DETAILS

Varietals | 50% Sangiovese, 40% Barbera, 10% Primitivo

Appellation | El Dorado

Climate | High elevation vineyards provide cool evenings and warm days

Exposure | Varied

Trellis | VSP

Soil | Rocky, well-drained loam and Decomposed granite

Picked | 25-27.0 Brix

Fermentation Containers | Small open top tanks

Fermentation Process | Fermented on skins for 10 days then pressed into barrel for Malo-Lactic Fermentation

Yeast | Prise de Mousse

pH Levels | 3.67

Acidity | 5.9 g/L

Aged | 18 months in French Oak barrels, 15% new

Vineyard | Matagrano Vineyard and Alvarez Vineyard

Residual Sugar | Dry

