



ELEVATION TEN

2016 Sangiovese

El Dorado County



TASTING NOTES

Bold, ripe and polished, our 2016 El Dorado Sangiovese boasts black cherry, nutmeg, red currant and blueberry aromas with hints of nutmeg, tobacco and plum.

WINE MAKERS NOTES

When driving through the rolling, vine-covered hills of El Dorado County on a sunny Spring day, it's hard not to conjure up images of the gently sloping countryside of Chianti. And as Sangiovese flourishes on those warm Tuscan hills, it likewise loves the well-drained soils and varied exposures offered by our Sierra Foothill terroir. This new release of Sangiovese shows all the structure and focus of the Italian version, but with the added power and deep ripe fruit that our California climate makes possible. Enjoy this wine with a well-aged pecorino cheese, sausage and potato quesadillas, Tuscan Ribollita soup and roasted pork loin with rosemary.

DETAILS

Varietals | 100% Sangiovese

Appellation | El Dorado County

Climate | Located on the banks of the American River for moderately warm days and cool nights.

Exposure | South-West

pH Levels | 3.60

Acidity | 6.0 g/L

Trellis | VSP

Soil | Rocky, well-drained loam

Picked | 26 Brix

Fermentation Containers | Small open top tanks

Fermentation Process | On skins for 10 days, pressed into barrel for Malo-Lactic fermentation

Yeast | Prise de Mousse

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

Residual Sugar | Dry

Vineyard | Matagrano Vineyard