



## 2021 SANGIOVESE

### COLUMBIA VALLEY

<b>Varietal Composition:</b>	Bordeaux-style red table wine
<b>Appellation</b>	Columbia Valley
<b>Bottled:</b>	August 30, 2023
<b>Technical Data:</b>	Alc. 14.5% by vol; RS: 0.044; TA: 5.76 g/l; pH 3.80
<b>Cases Produced:</b>	746
<b>Production &amp; Aging:</b>	Aged in New French and American Oak for 18 months.

#### THE VINTAGE

2021 was an unusual growing season in Washington, marked by a record heat event in late June, an overall hot growing season, and in many cases historically low yields. However, in the end winemakers were quite pleased with the quality of the fruit. Winemakers and growers reported the overall quality of the fruit to be fantastic with great flavor and concentration.

#### THE VINEYARD

Sourced from our collection of award-winning vineyards in Washington state's Columbia Valley AVA.

#### THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with local growers and visited each vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were hand-harvested during the cool hours of the morning to preserve bright fruit notes. Sourced from our collection of vineyards throughout Washington, each lot underwent a five day pre-fermentation cold maceration for color and fruit extraction. The fruit was kept separate by varietal and warmed up to begin the native yeast fermentation. Once pressed, these wines were blended together in similar lots for style and underwent Malolactic fermentation in tanks containing 40% new French Oak staves. At such time, the wines were slowly micro-oxygenated to enhance the softening of the tannins before the wine was blended. Aged on oak in tanks for 11 months.

#### TASTING NOTES

Honeysuckle, red currant, and a hint of fig aromas, notes of caramel, vanilla, and ginger with a hint of maple syrup on the palate with a lush finish.

#### AWARDS

2024 Great Northwest Platinum Awards—Platinum (92)

