



giornata

2018 SANGIOVESE paso robles

Composition - 100% Sangiovese

Vineyard Data - Luna Matta Vineyard Clones: VCR 19, VCR 6

Élevage - Neutral French Oak, Native Fermentation

Production - 185 Cases

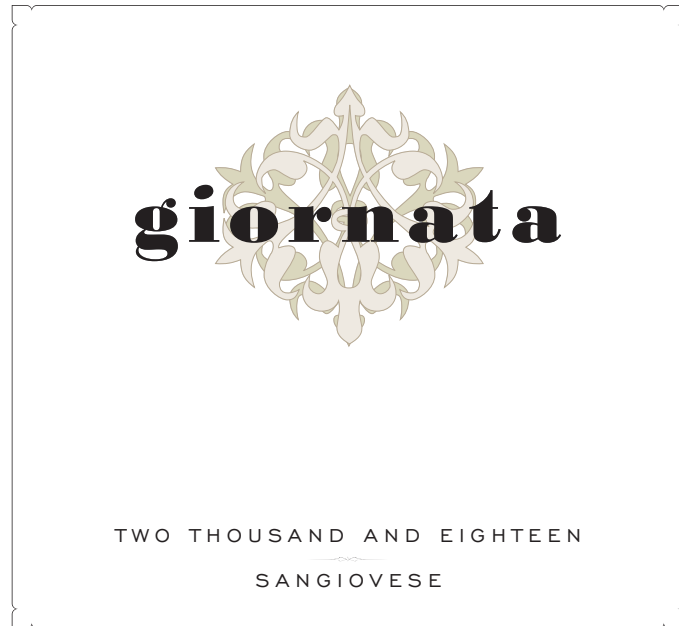
Alcohol - 14.5%

Winemaker's notes

Foot-stomping facilitates the gentle extraction of color and tannin from these small-berried Sangiovese clones. Aged for 22 months in neutral French-oak barrels and puncheons.

Tasting notes

Our Sangiovese is generally powerful and complex yet balanced. The 2018 is no exception with a complex nose of black cherry, pencil lead, and sage. The palate shows pomegranate, bay leaf, minerality and black tea. The texture is rich, with substantial yet polished tannins and acidity. Should have very rewarding cellar potential.



Vineyard notes

Luna Matta Vineyard - Paso Robles Adelaida AVA

Luna Matta has been certified organic through CCOF since 2010. They have gone beyond organics with practices such as releasing beneficials such as a weevil for star thistle control and lacewings for leafhopper control. Dikon were planted through the rows to break up hardpans in soil. Nothing is sprayed on the property that requires "astronaut" apparel to apply. Much of the property is dry farmed. Elevation is about 1750 feet above sea level. Soil is a thin layer of clay loam over calcareous substrate.