

2017 SANGIOVESE "STARLIGHT" PASO ROBLES, CA

TASTING NOTES

The color is a beautiful red rose and the nose is a remarkable array of spice, minerals and rose pedals. The mouth-feel is rich and flavors are a complex blend of red fruit and firm acidity accented by an earthy spice, which lingers well into the next sip. Very reminiscent of a fine Chianti Classico, and will pair well with any pasta creation!

WINEMAKER	Rich Hartenberger
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VARIETAL COMPOSITION 100% Sangiovese

COOPERAGE 18% new French oak, 82% neutral

BARREL AGING 28 months

pH / TA 3.46/0.72

RESIDUAL SUGAR 0.05%

ABV 15.2%

PRODUCTION 50

The 2017 vintage saw our drought end with a bang. The wet soils delayed bud-break to a normal time frame and produced such a healthy vineyard that we saw canopy sizes and cane lengths we hadn't seen in years. The summer began relatively cool but was punctuated by two heat spikes that accelerated ripening and produced intense flavors. The resulting vintage shows the health of the vines with a combination of concentration and freshness, with bright acids framing powerful fruit.

