

2015 INIZI Sagrantino

Handal-Denier Vineyard | Dry Creek Valley



Varietal- 100% Sagrantino

Vineyards- The Handal-Denier Vineyard is located in the northern end and on the west side of Dry Creek valley. The days are hot and the nights are cool. The Sagrantino block of this vineyard sits on the steepest section and it's incredibly well drained. This forces the vine to produce a grape with intense concentration and flavor.

Yield: 3tons/acre

Vintage- Warm weather in February and early March caused spring to come early in 2015, bud break occurred 2-3 weeks early. This was followed by below average temperatures in April and early May while vines were flowering causing poor fruit set. This was Nature's way of naturally reducing yields on the North Coast after the three years of record harvests. A warm summer and light crop resulted in an early harvest and excellent quality.

Fermentation: This fruit was hand sorted and fermented in an open top fermenter. The ferment saw roughly 20% whole cluster with the rest being destemmed keeping the berries whole. Primary and MLF were allowed to ferment with native yeast and bacteria. No fining or filtering was done to this wine.

Harvest Date: September 15th

Winemaker/Owners: John and Kirsti Harley **Viticulturist/Owners:** A.J. and Jen Filipelli

Cooperage & Aging: The wine was aged in 60% neutral French Oak barrels and 40% 1-year-old French Oak Barrels for 10 months. The goal was a fresh medium impact barrel program.

Bottling: August 2016

Production: 75 cases

Sensory Notes: More red than purple, this wine has a beautiful hue resting in the glass. Aromas of leather, lavender, anise and rose fill the glass and intensify as it sits. The tannin is very much in balance with the acid. It's a big wine but surprising soft as the flavors linger through the finish.

Technical Information:

pH: 3.57

TA: .62

Alc: 14.4%

RS: <0.05g/L