

2008 Cellar Door Red

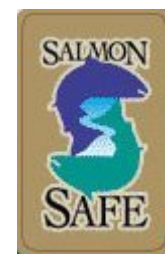
Details

Grape Variety/Origination 33% Sangiovese (Conner Vinery)
 33% Dolcetto (Conner Vinery)
 16% Merlot (Elaine's Vineyard)
 16% Cabernet Franc (O'Neill Vineyard)

Growing Conditions: Nice, warm, even temperatures allowed full ripening of the Sangiovese and Dolcetto lots, which were co-fermented to balance the fruit chemistry. This is the first year that we sourced the Cabernet Franc from the O'Neill Vineyard

Winemaker Comments: Our version of the classic blends of Tuscany. Fun and drinkable, a great food pairing wine. This will be the last vintage where we use Sangiovese and Dolcetto from the Conner Vinery in this blend. We are grafting over much of the vineyard to the highly coveted Zinfandel.

Tasting Comments: Great color, loads of fruit on the nose. Flavors of pomegranate and red cherries. The finish is bright and relatively short, but should soften nicely with age. A nice, clean, crisp red, great for pasta and pizza.



Fermentation

Method: Partial Whole Berry, Small Bin
 Fermented, Early pressing
Length: 14 days
Temperature: 70-90F
Maloactic: Yes
Length of Barrel Aging: 10 months
Origin of Barrel: French oak

Technical Data

Alcohol: 13.5%
Brix: 24 B
pH: 3.58
Total Acidity (g/L): 6.5 g/L

Awards

Pricing



Wholesale Price \$

Suggested Retail \$