



Bottled with love, for the joy of living

WINEMAKER
Michael Muscardini

CASES PRODUCED
354

HARVESTED
September 16, 2018

BOTTLED
January 20, 2021

ALCOHOL
14.6%

2018 SANGIOVESE

Santo Giordano Vineyards,
Carneros, Sonoma Valley

VINEYARD

Located in the Carneros AVA next to San Pablo Bay, our California Sangiovese from Santo Giordano Vineyards is grown in a region sufficiently hot to allow full sugar and phenolic development while maintaining fresh acidity. The vines are cooled by morning fog and the influx of afternoon marine air.

VINTAGE

100% Sangiovese

TASTING NOTES

This limited-release from Santo Giordano Vineyards, located on the southeastern edge of Sonoma Valley in the Carneros appellation, is a great expression of Sangiovese grown in moderate Mediterranean-style conditions. The wine opens with enchanting notes of fresh picked berries, wild herbs, moist earth, baking spices, citrus peel, and roasted almonds. On the palate, lush flavors of ripe strawberry, dark plum, cherry and pomegranate are intertwined with hints of caramel, chocolate, candy capped mushrooms, and savory spice. As the profile expands, the flavors are balanced with a perfect combination of vibrant acidity, firm structure, smooth tannins, and a lingering finish. The end result is a marvelous, food-friendly wine that gets better with more time in the glass.

PAIRINGS

Pairs well with earthy cheeses, olive tapenade, eggplant Parmesan, sauteed chicken and mushrooms, rabbit ravioli, spiced pork tenderloin, and grilled lamb skewers.

SanyerSommReviews

Enjoy-

Michael Muscardini

