

# PRIDE MOUNTAIN VINEYARDS

## 2016 SANGIOVESE

Enticing aromas of strawberry, yellow plum, rose petal, Bing cherry and fennel define this complex yet sociable wine. On the palate, the wine expresses layers of fruit and a luscious roundness, balanced by bright acidity and finishing with some sizeable grip.

2016 was another warm, dry year in California, and our first red wine to be released from this vintage gives a preview of what is to come – wines with uber-ripe flavors, lots of concentration on the palate, great color and plenty of tannic intensity. Each year, our tiny block (just five rows) of sangiovese is typically one of the first red blocks to be harvested; in 2016 it was picked early in the pre-dawn hours of October 10<sup>th</sup>. Just over one ton of grapes were fermented in one of our smallest tanks and the wine was pressed to neutral French oak barrels after 21 days on the skins. After aging with minimal racking, the final blend was assembled late in 2017 one month prior to bottling. For the first time in our history, the wine that we chose to add was a single barrel of our 2016 Reserve Cabernet, making the final blend 87% sangiovese, 12% cabernet sauvignon and 1% petit verdot.



### PROFILE

Appellation:	Sonoma County
Vintage:	2016
Harvest:	October 2016
Fermentation:	Stainless Steel
Cooperage:	French Oak
Blend:	87% Sangiovese 12% Cabernet Sauvignon 1% Petit Verdot
Alcohol:	14.6%
Bottling:	January 2018
Production:	266 cases (500 ml)
Release Date:	March 2018
Retail Price:	\$60.00