

PRIDE MOUNTAIN VINEYARDS

2018 SANGIOVESE

Aromas of blueberry, plum, pastry dough, cherry blossom, honeycomb and meadow grass introduce this intriguing beauty. The wine is mouth-coating and full, with a rich yet airy texture, and beautifully choreographed tannins that arrive just at the finish.

2018 was a temperate, sunny vintage, producing wines defined by lushness and freshness. Our five rows of sangiovese grapes were harvested on October 3rd and the grapes were cold soaked for four days before being allowed to macerate on the skins for two weeks. After draining the wine off of its skins, it was aged in neutral French 60-gallon oak barrels and 130-gallon puncheons. Minimal racking was done, and the wine was bottled after 14 months in barrel.

Note: following the precedent set by the 2017 vintage, the 2018 Sangiovese is bottled in 750 ml bottles, which will be the practice for all vintages of Sangiovese going forward.



PROFILE

Appellation:	Sonoma County
Vintage:	2018
Harvest:	October 2018
Fermentation:	Stainless Steel
Cooperage:	French Oak
Blend:	77% Sangiovese 15% Cabernet Sauvignon 8% Petit Verdot
Alcohol:	14.3%
Bottling:	December 2019
Production:	362 cases
Release Date:	March 2020
Retail Price:	\$90.00