



SANGIACOMO

Vi Maria

2016

The Sangiacomo family has been farming in Sonoma County since 1927, and for 50 years has farmed premium wine grapes in Sonoma soil. Three generations of the family have been dedicated to growing some of the finest grapes in Sonoma County and Napa Valley from vineyards that are 100% certified sustainable. We are committed to crafting the finest wines from our estate vineyards and cementing our position amongst the very best in new world California Chardonnay, Pinot Noir, and Cabernet Sauvignon.

THE VINEYARD

The 2016 growing season was welcomed with abundant and consistent winter rainfalls to replenish the earth and provide ample supply of water. Bud break arrived slightly early followed by April showers. As warmer days arrived, the vines thrived in steady and mild summer temperatures. Our vineyards bask in the generous daytime sunlight and a predominantly maritime influence of the Pacific Ocean and San Pablo Bay which brings cool temperate fog and afternoon breeze. These moderate growing conditions promote long and even ripening with natural acidity balance and full, complex flavor maturity. Our farming approach is low-impact, and in harmony with Mother Nature. Harvest begins in the early morning hours during the coolest part of the day; with yields below average for this vintage.

TASTING NOTES

Expressive and appealing; this full-bodied wine is rich, round and densely textured. It captures a signature style of fruit, floral, earth and spice. The bright aromatics are bursting with dark berries and plum, hints of violet and wildflowers are listed with toasty brioche. Flavors of warm baked blueberry pie are layered with juicy plums and blackberry. Woven threads of saffras, cocoa and clove dance on the mid-palate with silky tannins.

VINEYARD SOURCE
50% Amaral, 25% Roberts Road
and 25% Fedrick

CLONE
667, 777, 115, Pommard, Swan

HARVEST DATE
Amaral & Fedrick: Sept. 3, 2016
Roberts Road: Sept. 19, 2016

FERMENTATION
5 day cold soak followed by daily
punch-downs by hand.

BARREL AGING
50% new oak, medium toast.
16 months in Dargaud & Jaegle
Selection and Cavin Aphrodite
barrels.

ALCOHOL
14.5%

pH
3.7

T.A.
5.72 g/L

WINEMAKER
James MacPhail

CASES PRODUCED
81 cases

RETAIL PRICE
\$80.00

RELEASE DATE
September 2018