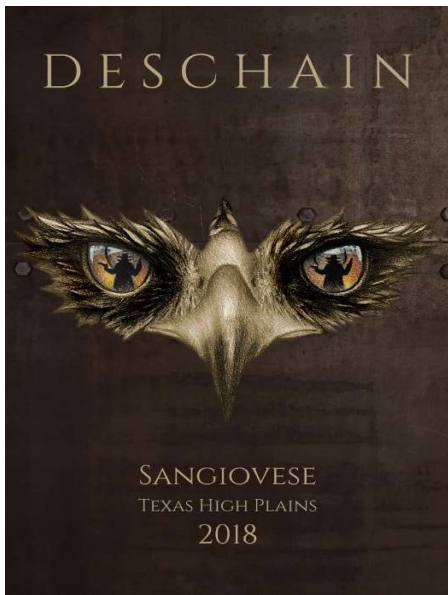


## Sangiovese 2018



Grapes:	Sangiovese, 100%
Region:	Texas High Plains AVA
Vineyards:	La Pradera Vineyards
Exposure:	South, Southeast
Altitude:	3288 - 3307 feet ASL
Vine Training:	Guyot trained, VSP
Vine Age:	Average 19 year vine age
Time of Harvest:	August
Vine Density:	2,600- 2,900 vines per acre
Total Production:	117 Cases

### Vinification Process:

The grapes are fermented primarily in open-top tanks, slowly at low temperatures (< 70F), and then moved to barrique to complete fermentation to dryness. The wine is then left to rest in barrique until ready to bottle, and bottled with a minimum of filtration.

### Aging Process:

After fermentation, the wine rests en barrique to settle naturally, followed by several rackings and was bottled after 18 months and light filtration.

### Alcohol Content:

13.31%

### Tasting Notes:

Classic Tuscan-style Sangiovese, with a little bit of American muscle, this single-vineyard wine drinks a bit like its bigger cousin Brunello. Black cherry and plum, spiced with roast tomato, leather and earth. A great wine to sit and contemplate.

### Winemaker:

Willem Johnson

### Winery Philosophy:

Deschain Cellars strives to produce handcrafted wines of Old World elegance combined with New World vibrancy, wines that play well with food and that are equally suited to just sit and sip.

### Cellaring:

10 - 14 years

### Closure:

Cork

### Food/Menu Pairing:

Beautiful with roasted meats and grilled salmon, our Texas High Plains Sangiovese also works exceedingly well alongside smokey sheep and cow's milk cheeses, and spicy red sauces.