



Castelli

2011

Sangiovese

Russian River Valley

Sangiovese, which derives from “Sangue di Giove” (Blood of Jupiter), is a wine as compelling as the origins of its name. Our love affair with Sangiovese dates back to the 1980s when, while living in Italy, we would drive each year to Montalcino to taste the current releases of Brunello. The trip home was always a little slower.

This 2011 release is a blend of our cool weather fruit and Sangiovese from Bob and Cris Bennett’s vineyard in the eastern part of the Russian River Valley (a warmer site). The style is structured and meant for aging – very traditional. This vintage was especially cool but we left the fruit hanging until the end of September and achieved full ripeness. The resulting wine has aromas of blackberry, plum, violets with a hint of thyme. On the palate, dark plum, thym, great acidity, spice with roundness and balanced tannins lead into a long floral finish.

Cases produced: 48

Technical Information:

Harvest Date: 9/27/2011

Brix: 24.3

pH: 3.14

Fermentation: Ambient yeast, 3 day lag time. 1-3 manual punchdowns/day.

Pressing Date: 10/11/2011.

Aged: in neutral barrels.

Bottling Date: 10/30/2014 No fining nor filtering.

Final alcohol: 14.2%

Final ph: 3.43

Final TA: .706 g/100mL

Total SO2: 84 mg/L

Glucose + Fructose: 2 mg/100mL