

Benessere

VINEYARDS

2017 NAPA VALLEY SANGIOVESE

Blend Composition | 96% Sangiovese, 4% Merlot

Appellation | Estate St. Helena Vineyard

Harvest Date | September 18 & 20

Finished pH | 3.75

Finished TA | 5.21 g/L

Alcohol by Volume | 13.9%

Production | 760 cases

Suggested Retail | \$38.00 per bottle

VINTAGE

We had a wet start to 2017, so welcome after 5 years of drought. The bulk of the rain fell in January and February but rains continued into April, ensuring that the vines would have ample water throughout the growing season. The harvest started more or less on time with average to slightly low yields. What started in water ended in fire. Fortunately we had harvested most of our fruit before the October fires. We will not be using any fruit harvested after the fires.

WINEMAKING

We produce our Sangiovese from a variety of clonal selections, enhancing the complexity of the finished wine. In the winery we handle the fruit gently, destemming without crushing the berries. We adjust our cap management techniques—punchdowns and pumpovers—to get the desired structure and color without overextraction.

TASTING NOTES

With an intense ruby / garnet hue, this wine entices with satisfying aromas of blackberry, boysenberry, blueberry and mocha with hints of lavender. Notes of toasted oak, such as vanilla and spice, add depth to the wine and gently support the fruit character. The wine is mouth-coating and characterful. It will evolve in your glass or decanter, and it has the structure to grow in elegance and complexity as it matures over many years.

PAIRINGS

Enjoy with pasta carbonara w/ fresh peas, pizza with olives and capers, marinated steak with spring pesto, or aged Pecorino cheese.

- Matt Reid, Winemaker



ITALIAN INSPIRED WINES | Rooted in Napa Valley