



VINEYARD
MONTE ROSSO

VARIETAL
SANGIOVESE

AVA
SONOMA MOUNTAIN

FERMENTATION
SPONTANEOUS

ÉLEVAGE
20 MOS.

COOPERAGE
600L STOCKINGERS

TOTAL ACIDITY
6.5 g/L

pH
3.44

RESIDUAL SUGAR
0.7 g/L

ALCOHOL BY VOLUME
13.5%

PRODUCTION
600 BTLS

NOTES

Our style has always been to produce wines using varieties that are scarcely planted in Sonoma Valley and, while the majority of Monte Rosso is planted to cabernet sauvignon and zinfandel, there are a few outliers. With only 600 bottles produced, we are proud to have produced the first varietal Sangiovese from Monte Rosso in almost 20 years. Availability is extremely limited.

The wine spent a few days soaking before fermentation started. The wine was then transferred to one 600L stockinger for a long 20 month, sur-lie aging. In an effort to keep varietal character intact, the wine was never racked. We couldn't be prouder with the end result. We think Sonoma's sister city of Greve in Chianti would feel the same.

Blood orange, red licorice, crushed stone

THE VINEYARD

Perched above the eastern flank of the Sonoma Valley in the Moon Mountain District is the legendary Monte Rosso vineyard. Synonymous for its red, iron-rich soils, this vineyard produces some of the most age-worthy wines in the history of California.

Over the past few vintages, vineyard manager Brenae Royale has been working tirelessly to transition this complex site from sustainable to organic farming. In the past, fruit has gone to larger producers, but thanks to Brenae's invitation, we are excited to be one of few small producers to work with the vineyard.