



2014 Denier Handal “Don Angelo” Italian Blend

Winemakers: Lucas Meeker, David Noyes, Dick Handal

§ Harvest dates: Sept. 8, 2014

§ Double Vineyard Designates:

    Sagrantino from the Handal Family Vineyard, Dry Creek Valley, Sonoma County

    San Giovese from the Venturi Family Vineyards in Redwood Valley Mendocino County

§ In the Cellar: Fermentation in open top tanks with manual punch down 2 - 4 times a day

§ Length of fermentations: 10 to 13 days.

§ Oak Regimen: Aged in 2-year-old French oak barrels for 10 1/2 months.

§ Bottling: Bottled in November, 2015 unfinned with a light filtration. 90 cases

§ Alcohol: 14.4%

§ pH: 3.6

§ Residual Sugar: Less than 0.1%

§ Varietals: 67% San Giovese, 33% Sagrantino

Harvest Notes: The 2014 growing season was favorable in every way. We had a cool, wet winter and spring, a relatively normally hot summer, and a wonderfully warm Indian summer for our harvest. We hand harvested our fruit at night during September. The sugar and acid levels were in balance at nearly perfect levels at harvest time due to the warmth of the Indian Summer. The fruit arrived at the crush pad shortly after harvest while the grapes were still cool.

We made this wine in honor of our dear friend Angelo who introduced us to the wonders of the Province of Umbria. Located just east of Tuscany it is a landlocked province which produces great wines, olives, wheat, chocolate and, many other world class gastronomical delights. Montefalco, a small town in the heart of Umbria, is the home of the Sagrantino grape and wine.

“Don Angelo” Italian blend is made with 2/3 Sangiovese and 1/3 Sagrantino. Sangiovese is the signature grape of Tuscany and Sagrantino is becoming the signature grape of Umbria. Don Angelo Italian blend is a wine with medium tannins and has a deep red almost black hue and a flavor profile that boasts plums, blackberries, dark cherries, cooked strawberries, earth, and spices.

Don Angelo is a nod to the old country and its cuisines. As a blend of fruit from Tuscany and Umbria, Don Angelo pairs well with rich tomato sauces, pastas like ravioli and pappardelle and meat sauces made with ground beef, duck or rabbit.

Don Angelo also pairs well with grilled steaks or lamb chops and grilled eggplant, mushrooms, peppers and onions.