



2014 Sagrantino, Dry Creek Appellation

Winemaker: Lucas Meeker, David Noyes, Consulting winemaker

§ Harvest date: September 8, 2014

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

§ Length of time in fermenter: 14 days

§ Oak Regimen: Aging: 24 months in French Oak

§ Alcohol: 15.2%

§ pH: 3.7

§ Residual Sugar: Less than 0.1%

§ Varietals: Sagrantino 88%, Falanghina 12%

Bottled May 5, 2016, 80 cases

Awards: In May our 2013 Sagrantino was chosen as Best in Class at the Dan Berger International Wine Competition held annually in Sonoma County. It was also awarded the Chairman's Medal. Now that our 2014 has been released we expect similar acceptance beginning in 2017.

Our 2014 Sagrantino In the nose one may find caramel, toffee, dried fig aromas that evolve on the palate into flavors of red cherry/strawberry fruit, burnt brown sugar and chewy chalky tannins that persist on the palate, showing the varietal's characteristic balance between opulence and austerity.

Visit our website: www.denier-handal.com/. Feel free to contact either Lisa Denier or Dick Handal directly at denierhandalwines@aol.com. If you plan to visit Healdsburg we would enjoy showing you around the vineyards. Let us know. When you Email, please tell us your impressions of this wine.