



2014 Denier-Handal Vineyard, Sagrantino Passito, Dry Creek Valley, Sonoma County, CA

Winemakers: Dick Handal, Lucas Meeker and David Noyes (Consulting Winemaker)

- § Harvest dates: Sept. 8, 2014
- § Estate vintage: Handal-Denier Vineyards, Healdsburg, CA, Sonoma County
- § In the Cellar: Fermentation in open top tanks with manual punch down 2 - 4 times a day
- § Length of fermentations: 3 day cold soak followed by 5-day active fermentation.
- § Oak Regimen: Aged in 2-year-old French oak barrels for 19 months.
- § Bottled Date: May 5, 2016 Unfined with a light filtration
- § Alcohol: 17.5%
- § pH: 3.6
- § Residual Sugar: 0.6%
- § Varietal: 100% Sagrantino

Our 2014 Denier-Handal Sagrantino Passito is a full bodied, well-balanced dessert wine made in the style of Italian *Passito* wines. The grapes are allowed to mature on the vines until obtaining naturally high levels of sugar. It is fermented almost dry leaving only about 0.6% residual sugar. The wine maintains the fruity aromas and blackberry flavors of the Sagrantino grape and just a wonderful hint of sweetness. It is a wonderful sipping dessert wine especially after a meal of typical Italian dishes. Sip it with an aromatic Espresso while nibbling an almond Biscotti. While it is sweet, it is not as excessively so as a Port Wine or a Vin Santo. It is the perfect way to end a meal.

Our website: www.denier-handalwines.com. Feel free to contact us directly at denierhandalwines@aol.com. If you plan to visit our area in Northern California please visit our tasting room, LOCALS, in downtown Geyserville, CA.