



2015 Sagrantino, Estate Wine, Dry Creek Appellation

Winemaker: Dick Handal, Lucas Meeker, David Noyes

§ Harvest date: August 28, 2015

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

§ Length of time in fermenter: 10 days,

§ Oak Regimen: Aging: 24 months in French Oak

§ Alcohol: 14.9%

§ pH: 3.80

§ Residual Sugar: Less than 0.1%

§ Varietals: Sagrantino 97%, Cabernet Sauvignon 3%

Bottled November, 2017, 140 cases

Awards: Silver Medal San Francisco International Wine Competition

Tasting notes: Initial aromas of dried cherry develop into more complex offerings of raspberry, leather, dried rose petals, figs, almonds and cocoa. Rich and dry in the mouth —sweet and authoritative a good match for ham, sausage or biscotti.

Visit our tasting room, LOCALS, in Geyserville, CA. Feel free to contact us directly at denierhandalwines@aol.com or visit website: www.denier-handalwines.com