



2018 Sagrantino, Dry Creek Appellation

Winemaker: Dick Handal, Lucas Meeker, David Noyes, Consulting Winemaker

- § Harvest date: September 21, 2018
- § In the Cellar: Fermentation in open top tanks with manual punch down 2-4 times a day
- § Fermentation: 10 days
- § Oak Regimen: 22 months in French and American oak
- § Alcohol: 15.3%
- § pH: 3.80
- § Residual Sugar: Less than 0.1%
- § Varietals: Sagrantino
- § Bottled: July 2020

On the nose one may find aromas of caramel, fig and dried cherry 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 this varietal's characteristic balance between opulence and austerity. Our 2018 Sagrantino is fruit and rich in the mouth, elegant, tannic, and tangy making it a great food wine, pairing well with cured meats, sausage, pastas, biscotti and sweet pastries. Salute!

Email us at handalfamilywines@gmail.com Visit us at our tasting room Locals Tasting Room in Geyserville, CA. www.localstastingroom.com