



50% ESTATE SANGIOVESE / 50% CABERNET SAUVIGNON 2020

GENERAL	AWARDS	Winner: Friends of Maryhill Museum Blind Tasting — 2005 vintage Winner: Marcus Whitman Blind Tasting — 2015 vintage	
	VINEYARDS	Sundale, Columbia Valley, WA. Estate Sangiovese planted 2002. Tudor, Yakima Valley, WA. Cabernet Sauvignon planted 2007.	
SUNDALE VINEYARD	OWNER & MANAGER	Peggy Hoag	ASSIST. MANAGER Juan Cardenas
	CONSULTANT	Andrew Schultz, Klipson Vineyards. (Klipson was named one of the Top 25 Vineyards in the World by Wine & Spirits magazine. Their grapes are used in many of Washington's premium wines.)	
	ORIGINS	Aanpama [än'pü-mü'] is the Yakima Sahaptin word for sundial, literally meaning "for sun." This is possibly the origin of the area's name, Sundale.	
	CLIMATE	Sundale Vineyard's terroir results from the shallow soils, 300 days of sun, frequent winds, Columbia River frontage, and rim-rock backdrop. Shallow soils enable the roots of the vine to grow directly into the basalt rock. Formed from rapidly cooling lava, basalt is rich in magnesium and iron and is very near the surface at Sundale Vineyard. High heat units and frequent sunshine make this site ideal for the Sangiovese varietal which prefers a long growing season.	
	HEAT UNITS	may exceed 3,000/year	GROWING SEASON Mar. – Oct.
			ELEVATION 350'
	SLOPE	flat to slightly rolling	VINE SPACING 10' x 5'
	DIRECTION	predominantly N/S	PRUNING SYSTEM spur
	TRAINING	Modified WA Sprawl	HARVEST hand-picked
TECHNICAL	WINEMAKER	award-winning Richard Batchelor	PRODUCTION 62 bottles
	AGED	18 mos. in new French oak	pH 3.73
	BOTTLED	Feb. 2022	REMAINING SUGAR 0.02%
	ALCOHOL	14.5 %	TOTAL ACIDITY 5.81 g/L
MOUTH	TASTING NOTES	With the Sangiovese grape predominant, this delightful "Super Tuscan" presents classic plum and raspberry notes and balanced tannins for a spicy, smoky finish that lingers on the palate.	
	FOOD PAIRINGS	There is not much with which this wine does not pair. This celebration wine will complement rich seafoods, duck, pork, meat, pasta, and cheeses.	