



## 77% ESTATE SANGIOVESE / 23% CABERNET SAUVIGNON 2021

<b>GENERAL</b>	<b>AWARDS</b>	Winner: Friends of Maryhill Museum Blind Tasting — 2005 vintage Winner: Marcus Whitman Blind Tasting — 2015 vintage	
	<b>VINEYARDS</b>	Sundale, Columbia Valley, WA. Estate Sangiovese planted 2002. Tudor, Yakima Valley, WA. Cabernet Sauvignon planted 2007.	
<b>SUNDALE VINEYARD</b>	<b>OWNER &amp; MANAGER</b>	Peggy Hoag	<b>ASSIST. MANAGER</b> Juan Cardenas
	<b>CONSULTANT</b>	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.)	
	<b>ORIGINS</b>	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.	
	<b>CLIMATE</b>	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.	
	<b>HEAT UNITS</b>	may exceed 3,000/year	<b>GROWING SEASON</b> Mar. – Oct.
	<b>SLOPE</b>	flat to slightly rolling	<b>ELEVATION</b> 350'
	<b>DIRECTION</b>	predominantly N/S	<b>VINE SPACING</b> 10' x 5'
	<b>TRAINING</b>	Modified WA Sprawl	<b>PRUNING SYSTEM</b> spur
			<b>HARVEST</b> hand-picked
<b>TECHNICAL</b>	<b>WINEMAKER</b>	award-winning Richard Batchelor	<b>PRODUCTION</b> 828 bottles
	<b>AGED</b>	18 mos. in new French oak	<b>pH</b> 3.65
	<b>BOTTLED</b>	Feb. 18, 2020	<b>REMAINING SUGAR</b> 0.02%
	<b>ALCOHOL</b>	14.5 %	<b>TOTAL ACIDITY</b> 6.38 g/L
<b>MOUTH</b>	<b>TASTING NOTES</b>	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.	
	<b>FOOD PAIRINGS</b>	There is not much with which this wine does not pair. This celebration wine will complement rich seafoods, duck, pork, meat, pasta, and cheeses.	