



Michael Florentino 2010 Sangiovese Columbia Valley, AVA

The Vintage:

Bud break arrived on schedule in early April, but a cool, wet spring led to delayed flowering and reduced fruit set across many varieties. An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending well into September in some cooler areas. However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity. Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest. Overall, 2010 should produce balanced, elegant wines with lower alcohol and higher acidity.

Blend

Sangiovese: 81%

Merlot: 14%

Counoise: 5%

Alcohol: 14.8%

Cases Produced: 112

Released: Oct, 2013

Tasting Notes:

Flavors of dried fruits, baking spices, and dark cherries. Touch of vanilla from the new oak. Has a dry mid-palate with more angular tannins and plenty of acids that will allow this wine to age. This has 25% new French oak.

Vineyards:

Sangiovese- Ciel Du Cheval – Red Mountain

Counoise-Gilbert Vineyard: Wahluke Slope

Merlot-Shaw: Red Mountain

A word about Sangiovese

Sangiovese – A red Italian wine grape variety whose name derives from the Latin *sanguis Jovis*, "the blood of Jove". The most accredited theory about the origin of Sangiovese is in Romagna in the Town of Santarcangelo where the Romans would store the wine in Grotte Tufacee (caves) inside the Mons Jovis.