PRIDE MOUNTAIN VINEYARDS

2017 SANGIOVESE

Notes of huckleberry, ripe raspberry, pastry crumb, cardamom and molasses contribute to a deep and nuanced personality. The texture is rich and lush, with the balance of acid and tannins that makes mountaingrown sangiovese so compelling, along with the generous midpalate that is synonymous with Pride wines.

2.3 tons of sangiovese were co-fermented with 0.3 tons of cabernet from our Quartz Hill block and this blend aged in all neutral (five years or older) French oak barrels for 14 months. The final blend incorporated an additional 8% of Vintner Select Merlot.

Note: for the first time, the 2017 Sangiovese is bottled in 750 ml bottles, which will be the practice for all vintages of Sangiovese going forward.



PROFILE	
Appellation:	Sonoma County
Vintage:	2017
Harvest:	October 2017
Fermentation:	Stainless Steel
Cooperage:	French Oak
Blend:	77% Sangiovese 15% Cabernet Sauvignon 8% Merlot
Alcohol:	14.5%
Bottling:	December 2018
Production:	265 cases
Release Date:	March 2019
Retail Price:	\$90.00

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