

AMADOR

F O O T H I L L



2011 ESTATE SANGIOVESE

Our goal to produce world-class Sangiovese in Amador County grew from a love of Italian food, wine, and travel. After visiting many prominent Italian winemakers, we gained an understanding of how to coax Sangiovese to optimal maturity. Using such techniques as shoot and cluster thinning, we produce wines with refreshing brightness and complexity.

The 2011 Sangiovese has vivid color and bright berry aromas with spice. Berry and cherry fruit flavors and refined tannin structure make this food-friendly wine.

The Vineyard

Sangiovese grapes are from vines planted in 1999 to 2001. There are two clones of Sangiovese planted - one from the Chianti Classico zone and one from the Brunello zone in Tuscany. The crop level is kept low and the canopy density maintained for optimum fruit maturity and concentration.

Winemaker Notes

Fermented in 4x4 bins; 9 days on skins and pressed to a flex tank for malolactic fermentation. Racked to barrels on November 19, 2011.

Technical Data

Composition:	93% Sangiovese, 5% Syrah, 2% Barbera
Harvested:	October 4, 2011
Brix at Harvest:	24
Residual sugar:	.04%
pH:	3.7
Alcohol:	13.95% by Volume
Aging:	11 months in French oak
Bottled:	December 10, 2012, 130 cases

Perfect Pairs

Grilled meats
Spaghetti with fresh tomato sauce

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