

AMADOR

F O O T H I L L



2009 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 Vineyard

Our first Sangiovese vineyard was established in 1991. The crop level is kept low and the canopy density maintained for optimum fruit maturity and concentration.

Winemaker Notes

The 2009 Sangiovese has vivid color and bright berry aromas with spice. Strawberry and cherry fruit flavors, a refined tannin structure and tangy acidity make this food-friendly wine enjoyable now.

Technical Data

Varietal Composition:	91% Sangiovese, 9% Syrah
Harvested:	September 19, 2009
Brix at Harvest:	25.5 degrees
Alcohol by Volume:	14.4 %
Residual Sugar:	0.1 %
Vinification:	Fermented on the skins 5 days 18 months in French oak
Bottling:	274 cases bottled May 18, 2011

Perfect Pairs

Grilled meats
Spaghetti with fresh tomato sauce