

VINTAGE:

2022

APPELLATION:

Los Olivos District

COMPOSITION:

100% Sangiovese

PRODUCTION:

66 cases produced

VINEYARD:

The Sangiovese comes from Open Gate Vineyard in the Los Olivos District of

Santa Barbara County.

WINEMAKING:

Wine aged in a clay amphora is a practice that originated over 6,000 years ago. We chose to create this Open Gate Vineyard Sangiovese in this original ancient style. The fruit for this wine was fermented and aged in a clay amphora allowing for the purest expression of the grapes. Aged for 6 months on the skins and an additional 18 months after pressing extracted deep flavors

and structure from the fruit.

TASTING NOTES:

The wine has an expressive, round, fruit forward nose with aromas of tea spice, and ripe plum followed by a textured mid-palate with notes of deep red cherry.

RETAIL PRICE:

85.00

