

INIZI WINES

2016 Sagrantino | Dry Creek Valley, Handal-Denier Vineyard



Varietal: 100% Sagrantino

Vineyards:

The Handal-Denier Vineyard is located in the northern end and on the west side of Dry Creek valley. The days are hot and the nights are cool. The Sagrantino block of this vineyard sits on the steepest section and it's incredibly well drained. This forces the vine to produce a grape with intense concentration and flavor.

Yield: 3 tons/acre

Vintage:

Here on the North Coast our season started with a warm spring and above average rainfall. Flowering and set took place without any issues as spring transitioned into a moderate summer with several above average temperature days in August which accelerated ripening and allowed harvest to be completed before abundant rain began falling in mid-October. The result was a near-normal harvest tonnage volume, excellent quality, ideal brix with low pH, and great cellaring potential.

Fermentation:

This fruit was hand sorted and fermented in an open top fermenter. The ferment saw roughly 20% whole cluster with the rest being destemmed keeping the berries whole. Primary and MLF were allowed to ferment with native yeast and bacteria. No fining or filtering was done to this wine.

Cooperage & Aging:

The wine was aged in 60% neutral French Oak barrels and 40% 1-year-old French Oak Barrels for 10 months. The goal was a fresh medium impact barrel program.

Sensory Notes:

More red than purple, this wine has a beautiful hue resting in the glass. Aromas of leather, lavender, anise and rose fill the glass and intensify as it sits. The tannin is very much in balance with the acid. It's a big wine but surprising soft as the flavors linger through the finish.

Harvest Dates: September 20th

Winemaking Team: John and Kirsti Harley

Viticulture Team: A.J. and Jen Filipelli

Bottling: August 2017

Production: 100 cases

Final Technical Information:

pH: 3.57 **TA:** .62 **Alc:** 14.4% **RS:** <0.05 g/L