



Bottled with love, for the joy of living.

WINEMAKER
Michael Muscardini

CASES PRODUCED
559

HARVESTED
Sept 18, 2008

BOTTLED
Aug 27, 2009

pH
3.65

ALCOHOL
14.6%

2008 SANGIOVESE
MONTE ROSSO VINEYARDS
SONOMA VALLEY, SONOMA COUNTY

VINEYARD

These Sangiovese grapes are from the famous Monte Rosso Vineyards. Muscardini Cellars has the only block of Sangiovese: 3.9 acres high on mountainside, western exposure with red, iron-rich soil. Perfect terroir for growing the best Sangiovese grapes.

VINTAGE

The 2008 vintage was a changing year weather-wise. We paid a lot of attention to the vines, and they show it.

WINEMAKING

We harvested early the morning of September 18th, 2008, then rushed the grapes to the winery. The fruit was still cold, so we cold soaked them for three days. After a long, slow fermentation, the wine was barrel-aged for twelve months in a combination of American and Hungarian oak barrels.

TASTING NOTES

Enjoy the aroma of raspberry, blackberry and cinnamon. Savor the bright cherry and dark fruit with a long, slow finish. A food friendly wine.

AWARDS

2009 Sonoma Valley Wine Competition ~ Gold
2010 SF Chronicle Wine Comp ~ Silver

Drink now or cellar for five years.

Enjoy ~

Michael Muscardini

