



*Bottled with love, for the joy of living.*

WINEMAKER  
Michael Muscardini

CASES PRODUCED  
398

HARVESTED  
Sept 25, 2010

BOTTLED  
Sept 10, 2011

ALCOHOL  
14.5%

**2010 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 2010 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 21st, 2009, 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**

This is a deep, dark and intense wine with aromas of ripe raspberry, black berry, forest floor and rustic spice. Bold and powerful flavors of black cherry, boysenberry, dark chocolate and allspice. Nicely integrated oak and a long, smooth finish.

**AWARDS**

2013 San Francisco Chronicle Wine Competition: Silver

Drink now or cellar for five years.

Enjoy ~

*Michael Muscardini*

