

Scott Cellars



2008 Sangiovese
Los Alamos Valley
White Hawk Vineyard
“SAND DUNE”

Winemaker's Notes

This is Scott Cellars' first opportunity to work with this wonderful fruit from this vineyard which is better known for Syrah. Sangiovese, an Italian varietal, is the dark horse of the vineyard. Unless grown and made well, Sangiovese can often be light and tart. Our 2008 Sangiovese is a true Cal-Ital wine with huge bright fruit flavors which have been balanced with firm acidity and good structure.

Grapes can grow in almost anything. The wine is called “Sand Dune” due to the nature of the soil in the vineyard. The soil on this very steep slope is complete marine sand. The terroir is very distinct being a finer grain of sand than what can be found at the coast which brings unique flavors to the grapes. It can get quite warm at this vineyard, but the afternoon breezes cool things down at night. This is yet another key component to the success of this vineyard.

Two different strains of yeast were used to bring out the many different flavors that this vineyard can express. The grapes were picked at maximum ripeness and crushed into small fermentation bins where they stayed for thirty-five (35) days. After eleven (11) months in one year French oak (67%) and two year French oak (33%), the wine was bottled unfinned and unfiltered.

The aromatics are tremendous. This wine is loaded with red fruit, spice, flowers and hints of leather. The flavors are very thick, and the wine has a viscosity and density that is balanced by toasty oak shadings. The tannins will soften nicely over the next several years, but early consumption is still just as enjoyable.

Cases
147

Harvest Data

Date: 10/25/08
Brix: 29.0
pH: 3.45
Acid: 7.3g/L
Yeasts: D80, BM45

Bottling Data

Date: 9/25/09
Alc. 15.5
pH: 3.56
Acid: 6.8g/L
Oak: 67% French 2 yr.
33% French3 yr.