

Monte Volpe

2019 SANGIOVESE MENDOCINO COUNTY

Background

Sangiovese is the most widely planted red grape variety in the Chianti region of Tuscany but also famous for Brunello di Montalcino and derives its name from the Latin sanguis Jovis, "the blood of Jupiter". Monte Volpe is one of the oldest producers of Sangiovese in California, releasing its first vintage in 1992.

Vineyards

68% of the grapes for this wine come from longtime friend and grape grower Skip Lovin, owner of Burke Hill Vineyards located in the western foothills above the Ukiah Valley. Sitting beneath a western hill within a small valley, the morning sun exposure and shaded afternoon temperatures leave the grapes with good acidity while still developing classic aromas and flavors of a great Sangiovese. 32% comes from our Vincenzo Vineyard located in the western benchlands of the Calpella District of Mendocino County. This vineyard has been in our family for over 104 years and the shallow rock laden soils, ideal exposure days and cool nights, helped produce grapes with superb balance, concentration, and fruity aromas and flavors.

Winemaking

The grapes were hand-harvested at an average of 25.5 degrees brix on October 19th, 2019. After crushing the grapes into small open-top stainless steel tanks, the must was cold soaked for 4 days and then pumped over and punched down twice daily for 2 weeks during fermentation, before being pressed off into French Burgundy oak barrels (25% new). After aging in barrels for 36 months, the wine was egg white fined, rough filtered, and bottled.

Winemaker Comments

The ideal growing conditions of the vineyard site has created a wine that is dark purple-garnet in color with aromas and flavors of ripe boysenberry, smoky cherry, spicy wood and earth, with ripe, full tannins and a seamless balance that carries through to a long, lush finish.

Winemaking Data

Harvest

Date: October 19th, 2019

Fermentation & Aging

Fermentation: 4 days of cold soak, pumped over and punched down twice a day for 14 days in stainless open top fermenters.

Aging: 36 months in French Burgundy barrels (25% new).

Wine

Blend: 100% Sangiovese

Alcohol: 14.3%

Total Acidity: 6.9 g/L

pH: 3.40

Residual Sugar: 0.3% (dry)



Food Pairing:

Enjoy with grilled steaks, pasta with forest mushroom sauce and lamb chops with rosemary sauce.

For Additional Information

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