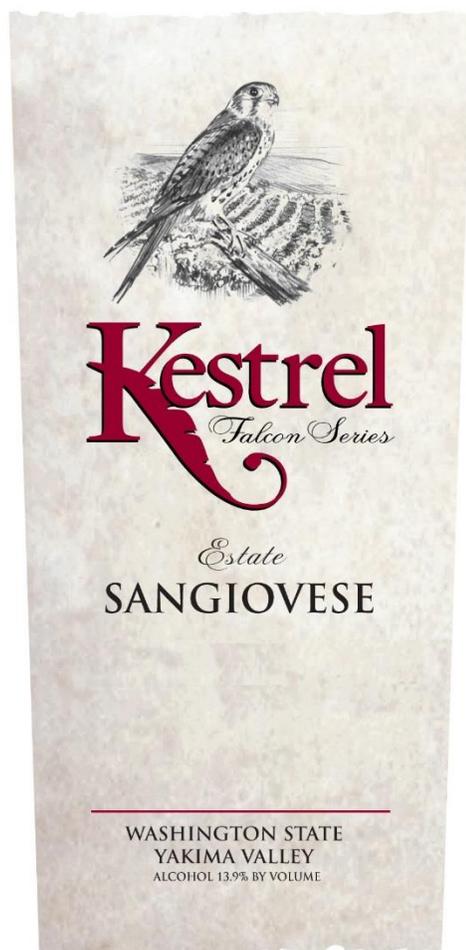


# Kestrel

VINTNERS

## 2010 Sangiovese



***Full bodied and well balanced with notes of vanilla, cedar and leather, and intertwined with dark cherry and blackberry.***

**Vinification:** We employ a number of different techniques in the vineyard and winery to increase color and intensity of our Sangiovese. We use a fan training system, to spread the fruit out over a larger area. This improves exposure to sun. Then, we leave only one bud per spur, and one cluster per shoot. This reduces the yield and keeps the fruit spread over the vine. When the days start to get shorter, we will do extensive leaf removal from around the cluster, to allow even better exposure to the sun. After we hand harvest and crush the fruit, we will employ one last practice called saigné. In this procedure we draw off about 20% of the juice, this intensifies the color and flavors of the remaining wine by increasing the skin to juice ratio. The resulting wine is darker and richer in body and structure.

**Winemaker Notes:** This wine is nearly black with deep red and purple accents at its margins. It possesses aromas of cherry, cassis, blackberry, blueberry and dried herbs. On the palate you will experience an extremely full bodied and well balanced Sangiovese, with notes of vanilla, cedar and leather, intertwined with the dark cherry and blackberry. Because of the naturally high acidity of Sangiovese this wine is the perfect accompaniment to food. The 2010 was a cooler than average vintage. This means that the wine is tight and needs to breathe. If you wish to enjoy it tonight, decanting will help to fully appreciate this gem.

**Blend:** 75% Sangiovese, 16% Syrah, 5% Cabernet Sauvignon, 4% Mourvedre

**Vineyard Source:** 96% Kestrel View Estate Vineyard and 4% Olsen Vineyard

**Food Pairings:** Rich dishes with tomato sauce

*"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."*

– Flint Nelson, winemaker

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