

2011 ESTATE SANGIOVESE

FALCON SERIES



Notes from the Winemaker:

This wine is garnet in color with deep red accents at its margins. It possesses aromas of cherry, cassis, elderberry, pomegranate, and dried herbs. On the palate you will experience an extremely full bodied, balanced Sangiovese, with notes of vanilla, cedar and toast. Because of the naturally high acidity of Sangiovese it is a perfect accompaniment to food.

We employ a number of different techniques to increase color and intensity. A fan training system spreads 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. As the days start to get shorter, we will do extensive leaf removal from around the clusters, to allow even better exposure to the sun. After we hand harvest and crush the fruit, we employ one last practice called saignè'. 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. Once optimum color and flavor had been extracted, they were pressed off to barrels. The wine spent twenty-two months aging in small French, Hungarian and American oak barrels.

Tasting Notes:

“Extremely full bodied and balanced with notes of vanilla, cedar and toast, intertwined with the dark cherry and elderberry.”

-Flint Nelson, Winemaker

Food Pairing	Vineyard	Blend	Case Production	Price
Rare steaks, roasted game birds, tomato sauce	100% Kestrel View Estate	100% Sangiovese	1200 Cases	\$22 per bottle