

# 2014 SANGIOVESE

## FALCON SERIES



### VINIFICATION:

We employ several techniques to increase the color and intensity of our Sangiovese. In the vineyard, we leave on bud per spur and one cluster per shoot to reduce the yield and keep the fruit spread out over the vine. As the days get shorter, we practice careful canopy management around the clusters to allow even sun exposure for optimal ripeness. The wine aged for two years in barrels, was bottled, and left to relax for glass until ready for release.

### WINEMAKER'S NOTES:

Our 2014 Sangiovese is a captivating deep ruby. Rustic aromas of cedar, musk, and vanilla hug the nose and invite a palate of juicy raspberry and herbal dill. The medium body is velvety with chewy tannins and a hint of oak. This wine has a smooth finish that lingers pleasant bright cherry and chalky earth flavors. All around, this is a delightfully light and juicy Sangiovese that will pair well with hearty meals.

### YOUR TASTING NOTES:

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AGING PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
22 months in Oak	Kestrel View Estate	95% Sangiovese 5% Dolcetto	ALC. 13.3% TA: 6.1g/L pH: 3.35	583

# LAMB & FETA MEATBALLS

PAIR WITH 2014 FALCON SERIES SANGIOVESE

## INGREDIENTS:

- 10.5 oz lamb mince
- 3 oz feta cheese, crumbled finely
- 2.5 oz black olives, pitted
- 1 tsp fresh oregano chopped
- ½ tsp ground cinnamon
- 1 tsp lemon zest grated
- pepper
- salt



## PREPARATION:

1. Add the lamb mince to a large mixing bowl together with the feta cheese. I crumbled the feta cheese in a blender first.
2. Mix well using your hands. Chop the pitted black olives finely and then add them to the lamb mince.
3. Knead well again. Then season with the dried or fresh oregano, the cinnamon and the lemon zest. Add a sprinkle of pepper and salt.
4. Knead the mince well so all the ingredients are mixed evenly. Then divide the mince into even portions. I made 1 oz meatballs and ended up with 15 of them.
5. Roll the meatballs between the palms of your hands to smoothen them on all sides and place them on a baking tray lined with a sheet of baking paper.
6. Bake the meatballs in a preheated oven at 356°F for 20 to 25 minutes. Then remove the balls and let them cool a little.
7. Transfer them to a large bowl and sprinkle with extra crumbled feta cheese and freshly chopped dill (optional). Serve warm.