



KRISELLE
cellars

2016
Sangiovese

Tasting Notes

Our Estate-grown Sangiovese boasts all of its Italian heritage while expressing its Southern Oregon cultivation. The grape variety that made Chianti a star, Sangiovese is known for its dry, dusty, and spicy characteristics. The Kriselle Cellars 2016 Sangiovese captures those defining attributes and adds a fresh fruit component that shouts New World! Notes of raspberry, strawberry and cranberry are abundant. Lively acidity is medium-plus, tannins are round, and this wine is ready for food pairing. We adore it with medium-bodied cuisines, especially with Italian sausage, smoked or cured meats, and with dishes with an Italian herb basket such as oregano, thyme, and fennel.

Additional Facts

Appellation: Rogue Valley, Southern Oregon

Harvest Date: October 7, 2016

Tonnage: 2.5 tons

Varieties: 100% Estate Sangiovese

Brix at Harvest: 24.8

pH: 3.45

TA: 6.4 g/L

Alcohol: 13.9%

Fermentation/Barrel Program: 22 months in Hungarian oak, 25% new

Residual Sugar: 0.0

Production: 156 cases

Drink/Cellar Recommendation: Beautiful now. Cellar for up to 6 years.