

Col Agnel

2015

Blend:

47% Grenache

47% Sangiovese

6% Cabernet Sauvignon

Alcohol: 14.8% **TA:** 6.26 g/L **Ph:** 3.51

Case Production: 868 Cases

Date Bottled: 5/11/17

Grape Source(s):

Grenache: Six Prong Vineyard, Horse Heaven Hills AVA, WA

Sangiovese: Avio Vineyard and Kathleen Johnson Vineyard, Sierra Foothills, CA

Cabernet Sauvignon: Gilbert Vineyard, Horse Heaven Hills AVA, WA

Aging: 17 months in oak barrels

29% new French

14% new French/American hybrid

31% used French

26% used American

Winemaker Notes: The 2015 harvest in California's Sierra Foothills was stellar - one of the earliest on record - producing ripe, balanced grapes of exceptional quality. Likewise, this vintage in Washington state was the hottest to date, yet mild conditions near harvest left us with wines that exhibit both power and elegance. Named after the highest international pass through the Alps that connects France and Italy, this unique blend of Grenache, Sangiovese, and Cabernet Sauvignon combines the best of both French and Italian varieties. Equal parts Grenache and Sangiovese merge to form a deliciously ripe fruit bomb while a touch of Cabernet Sauvignon provides structure and balance.

Tasting Notes: This fruity blend of 47% Grenache, 47% Sangiovese, and 6% Cabernet Sauvignon is bursting with strawberry and cherry with spiced vanilla and soft tannins.

Awards:

Gold - 2018 San Francisco International Wine Competition (91 Points)

Pairing Suggestions:

- Lentil Soup
- Herbes de Provence roasted chicken with root vegetables
- Cassoulet
- Pasta Bolognese

Price: \$22.00

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