

Monti al Mare 2013

Blend: 51% Sangiovese | 37% Cabernet Sauvignon | 12% Petite Sirah

Alcohol: 14.5% abv **TA:** 6.15 g/L **pH:** 3.75

Case Production: 837 cases

Date Bottled: 5/13/15

Grape Source(s):

Sangiovese: Amador Foot Hills, California and De Palma Vineyards, Manteca, CA

Cabernet Sauvignon: Les Collines Vineyard, Walla Walla AVA, WA

Petite Sirah: DeLu Ranches, Alta Mesa Area, North East of Lodi, CA

Aging: 18 months in barrel

38% New American (Kentucky), 3% New French, 41% 1 year hybrid (French/American), 15% Neutral

Winemaker Notes: "Super Tuscan" wines became popular in the 1970s when some Tuscan producers came to believe that the rules governing Tuscan wines were too strict and did not allow them to make the high-quality wines they desired to make. Super Tuscan wines now fall under the legal IGT (Indicazione Geografica Tipica) appellation and winemakers can blend the high acid, low alcohol Sangiovese with lower acid, fuller bodied, higher alcohol varieties.

For us, the 2013 vintage turned that concept on its head. Since our Sangiovese from California and our Cabernet Sauvignon from Washington came in very ripe we needed something to balance the blend. The temperatures in Lodi, California were much more moderate this vintage than usual and our Petite Sirah finished fermenting with surprisingly low alcohol making it a perfect complement to the Sangiovese and Cabernet. For oak, we chose to age just over half in used and 1 year French/American hybrid barrels to provide hints of baking spice, while respecting the fruit. For the rest, we chose mostly new Kentucky American oak for a warming touch of cocoa and caramel to round out the bouquet.

Tasting Notes: This blend has ripe cherry and candied raspberry flavors with hints of caramel and warm baking spices. As a homage to the beautiful region, which Cellardoor calls home, Monti al Mare, "Mountain to Sea," will remind you of your vineyard visit.

Awards:

Best Italian Varietal Blend - Double Gold

2017 San Francisco International Wine Competition - 96 Points

Gold - 2016 Finger Lakes International Wine Competition

Silver - 2016 LA International Wine Competition

Silver - 2017 San Francisco Chronicle Wine Competition

Silver - 2017 Great American International Wine Competition

Pairing Suggestions:

- Venison
- Lasagna
- Cheese: Mozzarella, Ricotta, Provolone, or Parmesan Reggiano

Price: \$26.00

CELLARDOOR
WINERY *Maine* 

