

Monti al Mare 2014

Blend:

56% Sangiovese

32% Syrah

12% Carménère

Alcohol: 14.9% abv **TA:** 6.26 g/L **pH:** 3.46

Case Production: 842 cases

Date Bottled: 5/10/16

Grape Source(s):

Sangiovese: Vino Noceto Vineyards, Sierra Foothills, CA

Syrah: Echo Ridge Vineyard, Walla Walla Valley AVA, WA

Carménère: Gilbert Vineyards, Wahluke Slope AVA, WA

Aging: 18 months in barrel

82% New American (Kentucky and Pennsylvania), 6% New French, 12% Neutral

Winemaker Notes: "Super Tuscan" wines became popular in the 1970s when a few 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. The founding concept behind Super Tuscan wines was to break tradition and make the best wine possible without blending rules to stand in the way. Monti al Mare is the embodiment of our winemaking philosophy – not letting tradition stand in the way of making great wine. To that end, we chose Sangiovese from California's Sierra Foothills to pair with Syrah and Carménère from Eastern Washington's high desert. Given the bold nature of this blend, we chose to age this wine in mostly new American and French oak. The result is a multi-state blend with rich, ripe flavors, full body, and fresh acidity.

Tasting Notes: An approachable Super Tuscan blend with cherry, cola, and clove.

Awards:

Gold - 2018 San Diego International Wine and Spirits Challenge (90 Points)

Gold - 2018 Critic's Challenge (90 Points)

Pairing Suggestions:

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

Price: \$25.00



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