

Monti al Mare 2016

Blend:

40% Sangiovese

40% Syrah

20% Cabernet Sauvignon

Alcohol: 14.2% abv **TA:** 6.22 g/L **pH:** 3.71

Case Production: 228 cases

Date Bottled: 5/3/2018

Grape Source(s):

Sangiovese - Broetje Vineyard, Columbia Valley AVA, WA

Syrah - Pace Vineyard, Yakima Valley AVA, WA

Cabernet Sauvignon - Scooteny Flats Vineyard, Red Mountain AVA, WA

Aging: 18 months in 22% new French, 22% one-year French, 56% 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. With a perfect vintage to showcase ripe flavors while retaining acid, we paired Sangiovese, Syrah, and Cabernet Sauvignon to create a bold wine in the spirit of these Italian pioneers.

Tasting Notes: With notes of fresh blackberry, sweet tobacco, and clove, our Super Tuscan inspired blend of Sangiovese, Syrah, and Cabernet Sauvignon is soft, layered, and complex.

Awards:

Best of Class - 2020 San Francisco Chronicle Wine Competition

Double Gold - 2020 Wine Press Northwest

Gold - 2019 Critics Challenge (90 pts)

Pairing Suggestions:

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

Price: \$25.00



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