



2016 SAGGI
Columbia Valley

Tasting Notes: Vibrant and lively, this weighty Sangiovese-dominant blend offers enticing aromas and flavors of red berries and currants with an appealing hint of nutmeg and sweet spice. An elegant and refined wine, its bright acidity pops on the palate with expressive red fruit character that echoes across a long-lasting finish.

Vintage: The 2016 vintage was another hot growing season that required extra care in the vineyards. Building on the success of our canopy management program over the last few vintages, we worked with growers throughout the season to encourage growth of the canes and outside foliage to protect against the sun while opening up the fruit zone for even maturation. Warm temperatures in the fall hastened ripening, but the Columbia Valley's cool autumn nights protected the grapes' acidity resulting in rich and balanced wines.

Winemaking: Handpicked grapes were gently crushed and fermented in small, two-ton tanks, then 5-10% of the juice was removed from the tank at the beginning of fermentation, a technique known as saignée, to enhance richness and concentration in the wine. Small lot, extended maceration for an average of 30 days provided refined tannins and a generous mouthfeel. Aged 18 months in all French oak barrels (60% new).

Vineyards: Like previous vintages, the 2016 Saggi is a blend of two top Washington State Sangiovese vineyards. Candy Mountain Sangiovese is grown in a warm area of the Columbia Valley adjacent to Red Mountain. The vineyard delivers Sangiovese with ripe, black currant aromas and flavors. Cooler growing conditions in the Yakima Valley give Boushey Vineyard Sangiovese its lively red currant and bright strawberry character. Weinbau Vineyard Cabernet Sauvignon, grown in the Wahluke Slope AVA, contributes to the wine's structure and texture. Mature Syrah from Bacchus and Den Hoed Dutchman vineyards, both planted in 1993, add depth and layered complexity.

Blend: 60% Sangiovese
29% Cabernet Sauvignon
11% Syrah

Alcohol: 14.9%
pH: 3.65
TA: 0.60 grams/100m
Production: 2,110 cases