



2017 SAGGI
Columbia Valley

Tasting Notes: The 2017 Saggi is a Sangiovese based blend offering vibrant aromas and flavors of wild strawberries, red currants and black cherries with appealing notes of cinnamon and sweet spice. The flavors gain focus on the mid-palate with a layered richness, balanced acidity and polished tannins that carry the wine's lengthy finish.

Vintage: Budbreak was later than usual in 2017 due to a cool, wet spring, but temperatures warmed nicely for bloom. Conditions moderated in early summer before warming again in July to drive total heat accumulation a bit above average for the season. Harvest began towards the end of August, then temperatures cooled considerably in mid-September to extend hang time and allow the grapes to reach full physiological maturity without spiking sugars. The resulting wines are rich and expressive, displaying excellent acidity and structure that is reflective of the quality of the vintage.

Winemaking: Handpicked grapes were gently crushed and fermented in small, two-ton tanks. Then, using a technique called saignée (French for "to bleed"), 5-10% of the juice was removed from the tank at the beginning of fermentation to increase the proportion of grape skins to juice. This results in a richer, more concentrated wine. Small lot, extended maceration for an average of 30 days provided refined tannins and a silky mouthfeel. Aged 18 months in all French oak barrels (60% new).

Vineyards: Saggi is a blend of two distinct Washington State Sangiovese vineyards. Candy Mountain Sangiovese is grown in a warm area of the Columbia Valley. It delivers grapes with ripe, black currant aromas and flavors. Boushey Vineyard Sangiovese, grown in the Yakima Valley, is a cooler site that brings brightness and balanced acidity to the blend. Boushey is also the source for Saggi's Syrah. It is used in combination with Cabernet Sauvignon from the Wahluke Slope, predominately from Stone Tree Vineyard, to build structure and richness.

Blend: 59% Sangiovese
24% Cabernet Sauvignon
17% Syrah

Alcohol: 14.8%
pH: 3.61
TA: 0.63 grams/100m
Production: 2,225 cases