



LADY HILL WINERY  
*True Northwest*

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2017

## Proceedo Sangiovese

Red Willow Vineyard, Columbia Valley AVA

### WINEMAKER NOTE

Sourced from the East Chapel and Bluff Blocks of the famed Red Willow Vineyard in the western Yakima Valley, this Sangiovese is considered one of the oldest plantings of its kind in Washington State. Piccolo and Grosso clones were thinned to 2-3 tons per acre to carry the massive clusters for which Sangiovese is famous. Depending on the sun exposure, these clusters produce both ripe and under ripe berries creating a pH balance and complexity found in few vinifera. Harvested on October 9 at a Brix of just under 25.0 and a pH of 3.43, the large clusters were carefully sorted 75% whole berry into 1.5 ton macro fermenters and cold soaked for 3-5 days. The blood of Jove as its name suggests produced a dark red must that was inoculated with a cool fermenting house yeast known to enhance both spice and fruit purity. After a fermentation of 15 to 20 days, the wine was delicately pressed into a combination of once filled and neutral French oak barrels and puncheons where it aged sur lie for 22 months. This 9 barrel blend was a selection of our highest rated Sangiovese barrels, chosen by the winemaking team as the optimal expression of both vintage and varietal.

**VARIETAL:** 100% Sangiovese

**PRODUCTION:** 210 cases

**ALCOHOL:** 14.7%

### PROFILE

Crimson and carmine toward the edges drip into a vibrant core of jam and lipstick. Sangiovese's tendency to quickly brown due to oxidation will see this wine turn to hues of barn red and mahogany as it ages, but not before aromas of red berry, licorice rope and an alluring barrel spice opens into sweet vanilla and rose petals. This palette roller coaster begins lively and vibrant rolling into the depths of a lush, weighted mouthfeel of sweetness followed by lifted, tart red fruits and refreshing orange peel. The tannins are soft as silk, leaving room for an acid streak to keep you salivating for simple charcuterie or wild game. Enjoy this selection in the next 5-8 years.

### PAIRING

Parmigiano reggiano, gamey meats or cured sausages, or a crostini with mushroom duxelle.