

MASTRO SCHEIDT

FAMILY  CELLARS

2017 Sangiovese, North Coast

Technical Information

Varietal:	100% Sangiovese
Alc %:	13.9
pH:	3.55
Cooperage:	100% Seasoned French & American
Aging:	10 Months in oak, then bottled
Appellation:	North Coast
SO2:	Less than 25ppm
Filtered:	Yes
Winemaker:	David Scheidt

Vintage Notes

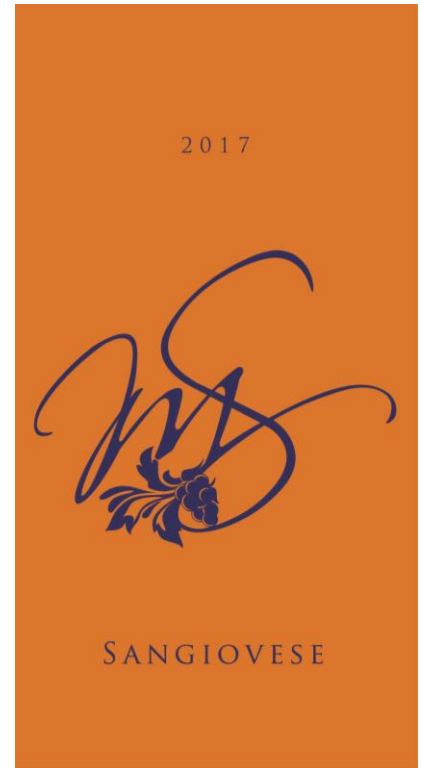
While technically not a drought year, 2017 offered abundant sunshine and warmth through the growing season. Yields were up over 2015 and about on par with 2016. Setting pick dates, we saw no complications.

Vineyard

At the heart of Mendocino County, this benchland Sangiovese has shown considerable consistency with reliable yields and quality. These Sangiovese vines yield plump, juicy, flavorful fruit.

Winemaker Notes

The orange label Sangiovese has always been a wine that strives for bright fruit and acidity with no impact from oak tannin or weight. I've made a personal decision to never apply new oak directly to my Sangiovese. The short barrel time is indicative of the purposeful style to create a wine for all occasions. The emphasis of the wine is red fruits at peak ripeness, characteristic terroir of spice with wisps of bramble when consumed in its youth, maturing into light tobacco and cedar undertones. This wine is generally meant to drink young, within the first 3 years of release.



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