

MASTRO SCHEIDT

FAMILY  CELLARS

2015 Superstrada

Technical Information

Varietal: 90% Sangiovese
5% Cabernet Sauvignon
5% Cabernet Franc
Harvest Date: September 1-25, 2015
Alc %: 14.5
pH: 3.4
Cooperage: 100% Seasoned French / American
Aging: 22 Months in oak
Appellation: Sonoma County
Filtered: Yes
Winemaker: David Scheidt

Vintage Notes

Another solid year of sun, heat and consistent weather since 2012 makes for intense or elegant wines, depending upon your style. I tend to favor elegance and intensity with restraint. 2015 offered high-quality fruit across the region and I'm very happy with the result.

Vineyard

At the northern extreme of Dry Creek Valley, this hillside Sangiovese has shown considerable consistency with reliable yields and quality. These Sangiovese vines yield plump, juicy, flavorful fruit. Combined with Cabernet Sauvignon and Cabernet Franc from lower aspect hillsides down valley, the completed wine adds both solid acid and rich tannin balance from multiple sites.

Winemaker Notes

Superstrada is a moving target. Superstrada is persuasive. Superstrada is not easy to make. I prefer Sangiovese to not have any new oak touching it, but rather seasoned oak from various coopers and regions. This wine demands lots of attention to achieve a balance of structure, fruit, tannin, nuance and longevity.



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