

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

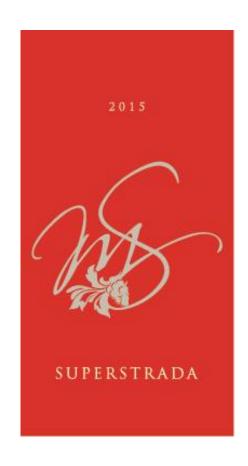
Another solid year of sun, heat and consistent weather since 2012 makes for intense or elegant wines, depending upon your style. I tend to favor elegance and intensity with restraint. 2015 offered high-quality fruit across the region and I'm very happy with the result.

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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