

# LOCATI CELLARS

(Located inside of the Marcus Whitman Hotel)

6 W. Rose St. Ste 102 Walla Walla, WA 99362

509.529.5871

## 2009 Reserve Sangiovese

80% Sangiovese, 20% Barbera

80% Mission Hills Estate Vineyard, 20% Lonesome Springs Ranch

Alc.13.8% By Vol.



### Growing Season

The 2009 growing season began cool and wet. Many growers speculated that we were 4 weeks behind at one point. What the spring lacked though, summer more than made up. Starting July 4th the furnace turned on in the Columbia Valley and all of July and August were above average. This allowed the grapes to reach full maturity.

### Vineyards

Columbia Valley AVA is the largest grape growing region in the state of Washington, consisting of 43,317 acres of vineyards. The Columbia Valley AVA equates to 98% of the total vineyard area planted in the state of Washington.

Mission Hills Vineyard (Locati Cellars Estate), Walla Walla AVA

Locati Cellars' estate vineyard is located in the famed Walla Walla Valley AVA in the state of Washington. The vines were planted 5 feet apart in soil that consist of sand, silt and gravel deposits which were delivered by the Missoula floods 10-12,000 years ago. The Missoula floods brought favorable topography and soil for all types of agriculture. The grapes were planted in 2006.

Lonesome Spring Ranch Vineyard, Columbia Valley AVA

Planted in 1996 by Collin Morrell, the farmland is around 110 acres and harvest is completed by hand or machine. This vineyard sits at an elevation between 890-1000ft. The location is mostly South and SE and the soil provides Kootenay silt loam 2-8% slope and Starbuck 5-15% slope. Before this land was planted as a vineyard it was a pasture for apricots. This vineyard has been providing Locati Cellars with great fruit year after year.

### Barrel composition

40% New Hungarian Oak

### Tasting Notes

This wine club designated wine is a blend of 80% Sangiovese from our estate Mission Hills vineyard and 20% Barbera from Lonesome Springs vineyard. Garnet in color, this wine has notes of cedar, forest floor, strawberry, cherry, raspberry, and red licorice. On the palate, the wine has a distinct creamy note before delivering strawberry, blue raspberry, cranberry, and chocolate with a hint of cigar box and truffle. The natural acidity of the Italian variety as well as the backbone of oak and tannin from the French variety means this wine is built for aging and will cellar well. This wine would also be perfect for a Thanksgiving or holiday dinner. Drink between 2015 and 2020. If enjoyed now, decant and wait a couple hours or open the bottle a day prior; four days after pulling the cork this wine is still singing.

Cases Produced: 120

Release Date: September 2013

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