

# LOCATI CELLARS

(Located inside of the Marcus Whitman Hotel)

6 W. Rose St. Ste 102 Walla Walla, WA 99362  
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## 2010 Estate Sangiovese

100% Sangiovese

100% Mission Hills Vineyard, Walla Walla AVA

Alc. 14.92% By Vol.

### Growing Season

Bud break arrived on schedule in early April, but a cool, wet spring led to delayed flowering and reduced fruit set across many varieties. An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending well into September in some cooler areas. However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity.

### 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 2005.

### Barrel composition

60% New Hungarian Oak

### Tasting Notes

Our second Estate Sangiovese from the Mission Hills vineyard is a solid dark brick color that smells of strawberry, raspberry, and red cherry. As the wine hits your palate, the same fruits as well as chocolate, tea, and a slight hint of heirloom tomato create a taste that will bring a smile to your face. The red cherry and strawberry dominate. Also present is a touch of old world charm, that being nuances of forest floor and cremini mushrooms which pair well with the oak in the background. The structure of this wine lends itself to aging, particularly the acidic backbone and modest alcohol content. 3.96 pH and 5.93 g/L of titratable acidity. Drink now through 2017.

Cases Produced: 169

Release Date: August 2014

