

LOCATI CELLARS

(Located inside of the Marcus Whitman Hotel)

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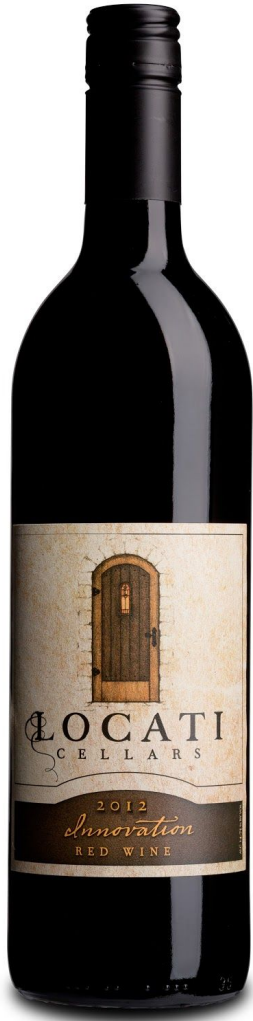
2012 Innovation *Italian Blend*

Barbera - Mission Hills Vineyard, Walla Walla Valley AVA

Cabernet Sauvignon - Lonesome Spring Vineyard, Columbia Valley AVA

Sangiovese - Mission Hills Vineyard, Walla Walla Valley AVA

Alc. 14.73% by Vol.



Growing Season

The 2012 growing season was remarkably average. In terms of quality, average in Walla Walla means excellent. Temperatures were perfect for growing grapes, and the finish to the season allowed ample time for the fruit to reach full ripeness. As is typical, we had big swings in the daytime highs to nighttime lows that allow our grapes to preserve their acidity

Vineyards

Lonesome Spring Ranch Vineyard, Columbia Valley AVA

This 110 acres vineyard was planted in 1996 by Collin Morrell. Site is mostly S and SE facing slopes at the elevation of 890-1000 ft. Soil composed of Kootenay silt loam. The vineyard site was previously an orchard of apricots.

Mission Hills Vineyard, 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.

Barrel Composition

100% Neutral Oak

Blend

56% Sangiovese

31% Barbera

13% Cabernet Sauvignon

Tasting Notes

This super-Tuscan style blend of 56% Sangiovese, 31% Barbera, and 13% Cabernet Sauvignon (first time Walla Walla Valley designation!) opens with stewed strawberries, sour cherry, cranberry, green pepper, and mushroom on the nose. On the palate, green turns to black pepper with strawberry, black cherry, raspberry, leather, and a touch of earthiness. The tannic backbone to this wine means it will age at least 5 years, but it is also great now with a gentle decant. 3.74 pH and 5.8 g/L of titratable acidity. Drink now through 2020.

Awards: Bronze - 2016 Seattle Wine Awards

Silver - 2017 Savor NW Wine Competition

Cases Produced: 418

Release Date: February 2016