

LOCATI CELLARS

(Located inside of the Marcus Whitman Hotel)

6 W. Rose St. Ste 102 Walla Walla, WA 99362
509.529.5871

2012 Reserve Sangiovese

100% Sangiovese

100% Mission Hills Vineyard

Alc. 15.09% 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

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.

Barrel composition

10% New Hungarian Oak

Tasting Notes

Only the second reserve Sangiovese made for the wine club (the last being 2009), we decided that 2012 was a great vintage to do it again! 100% estate Sangiovese from the best four barrels of Sangiovese we had, which were all fermented with BM45 yeast. This wine is definitely the earthier version of our Sangiovese and is built for aging. Green pepper and beef jerky start the nose which leads into strawberry, black cherry, tart blueberry, black licorice (anise), and a hint of cotton candy. On the palate, dark chocolate (cocoa) leads to some dark fruits: black currant, black cherry, and black plums followed by black pepper. The tannins in this wine are pretty stiff, therefore this wine needs to be aged for a couple of years before drinking. Decant before drinking for maximum flavor! 3.81 pH and 5.6 g/L of titratable acidity. Drink 2016 through 2025.



Cases Produced: 111

Release Date: N/A

